

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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## LIFT MEAT EMBARGO IN STOCK DISEASE FIGHT Trade Not Much Interfered With By Quarantine Campaign

Efforts on the part of Federal and State authorities to trace and check the present epidemic of foot and mouth disease among livestock appear to be meeting with success. Drastic measures have been taken, and although 14 States are under quarantine, and stock yards at several packing points have been closed, yet the situation seems to be improving.

The prominence of the packing industry at Chicago has made the closing of the Chicago Stock Yards a matter for sensational newspaper treatment. The yards were closed last Thursday for complete cleansing and disinfection. This work has been so well done that it is promised they may be reopened under limited quarantine on Monday. Shipments of livestock direct to packing plants will be permitted, and this will enable the plants to operate on something like a normal basis.

Similar measures will be taken at other points, like East St. Louis, where a quarantine temporarily cut off the meat plant supply. Outside shipments direct to plants have been permitted at all important packing points, however, even at New York. The result has been that there has been very little interruption to the meat trade.

### The Usual Meat Price Scare.

Newspaper treatment of the outbreak has emphasized the alleged increase in meat prices. The public has been led to believe that prices would jump way up. Claims have been made in some localities that retailers have increased prices, offering the epidemic as an excuse. Packers have announced that no increase in prices on this account was to be expected, and only in local cases where local causes brought it about was there any increase in wholesale prices.

The government and the States have had hundreds of experts and inspectors in the field tracing the disease and taking measures to check it. Prominent in this campaign were Dr. S. E. Bennett, of the Federal Bureau of Animal Industry, and Dr. O. E. Dyson, Illinois State Veterinarian, who were in charge at the storm center, Chicago. Both expressed the opinion late in the week that the worst was over, and that the epidemic would be put under control speedily.

Dr. R. A. Ramsay, chief of the field inspection division of the Bureau of Animal Industry, has been all over the field directing the campaign, and at Washington Dr. A. D. Melvin, head of the Bureau, and Dr. John R.

Mohler, chief of the meat inspection division, have been watching the meat end closely. Dr. Simon Flexner, head of the Rockefeller Institute, Dr. M. J. Rosenau of Harvard, Dr. Joseph Hughes, the Chicago veterinary authority, and Dr. Morton Price, the New York bacteriologist, have been among the distinguished experts retained in this campaign.

A significant fact in connection with the epidemic has been that it cropped out in almost every instance among dairy cattle. Quarantines have been against such sources of contagion chiefly. Like tuberculosis, it was on dirty dairy farms that the disease had its origin and was propagated. Effective sanitary regulation of such farms is regarded as necessary to avoid further outbreaks.

The Chicago and other stock yards were well cleansed toward the end of the week, and permission was given various packing plants to resume shipments to their doors. Others were expected to follow. States will be examined by counties, and as each county is cleaned up it will escape the quarantine. At points like New York City packing plants were able to continue operations by receipt of animals direct at the plant doors, thus avoiding quarantined local yards.

### Effect of Quarantine on Prices.

It is believed by the Division of Markets of the Department of Agriculture that the natural tendency of the prices of meat will be downward because of the foot and mouth disease. Farmers who have cattle on hand will rush them to market lest they lose them because of the disease. That is the opinion of Charles J. Brand, market expert, and chief of the Division of Markets.

Dr. J. R. Mohler, assistant chief of the Bureau of Animal Industry, declared that any arbitrary increase in the price of meat is unjustifiable. He says that at present the available supply of meat should be increased, too, rather than decreased, as all farmers in districts not yet quarantined will rush their stock to the killing pens, rather than take a chance of losing the animals through infection.

"The quarantine and closing of the Union Stock Yards in Chicago does not prevent the shipment of meat," he declared, "and there is no danger from such shipments. All reserve supplies can be shipped out from the refrigerating plants there without question, as can all canned and fresh products on hand."

Another official in the Department of Agriculture said: "The total number of cattle slaughtered because of the foot and mouth disease is 1-20 of 1 per cent. of the number of cattle slaughtered in a year.

"Taking the fourteen States which have been placed under quarantine and comparing the number of cattle slaughtered during the present epidemic because of the foot and mouth disease, or about 5,000, with the total number of cattle in their borders, or 19,061,000, it can be clearly seen that no good reason exists for raising the price of beef. These figures do not take into consideration the total number of cattle in the country, which on January 1 of this year totaled 56,592,000. Last year 56,322,859 animals, including cattle, swine, sheep and goats, were slaughtered."

It was declared that the statement that butter prices would be increased and had gone up one cent a pound last week because of the disease was ridiculous. Butter prices are at present controlled by the season of slack production, it was pointed out, and this alone, with the quantity released from storage, will control the market price. Large stocks are on hand in the storage warehouses from the spring and early summer over-production to meet the naturally short production of the fall and early winter.

No action on increased food prices as a result of the epidemic has been considered by the Department of Justice, it is declared, for the good reason that there have been no increases reported attributable to this source.

The foot and mouth disease quarantine regulations requiring the fumigation of all hay and straw, even though used as packing in cases, have been modified so far as the packing of imported goods is concerned. Importers and others whose goods from abroad, intended for interstate shipment, have been held up pending the fumigation of the hay and straw packing, breathed easier this week, and the delay in the transportation of their goods was reduced to a minimum.

### How the Disease Is Fought.

Secretary Houston of the Department of Agriculture in reviewing the fight being waged by State and Federal authorities all over the country against the spread of the disease, said that the loss of cattle would, unless quickly checked, amount to thousands of dollars.

"Veterinary authorities of the United States," he said, "are agreed that the only method of combatting the disease is to stop all movement of stock and material which have been subjected to any danger of infection and to kill off without delay all herds in

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which the disease has gained any foothold. This enables the authorities to eradicate affected herds and to isolate and hold under observation all suspected herds.

"The Federal and State inspectors are now tracing up through bills of lading and railroad records all shipments of live cattle which have been made during the last sixty days out of any of the infected or suspected districts. The herds of animals so shipped are located and immediately examined by veterinarians. At present the chief danger lies in the possibility of there being concealed sources of infection," the Secretary added.

The Secretary of Agriculture had issued the following statement regarding the quarantine earlier in the week:

"The present outbreak of the foot and mouth disease which is one of the most contagious and destructive diseases of cattle, swine and sheep, exceeds in area affected any of the five previous outbreaks in this country. Unless the infections can be immediately localized and quickly eradicated it threatens untold losses among livestock.

(Concluded on page 35.)

## DANGER FROM DAIRY HERDS.

Protesting against an order by Dr. A. D. Melvin, chief of the Bureau of Animal Industry, to save as many animals as possible in herds infected by foot-and-mouth disease on the grounds of economy, Arthur G. Leonard, general manager of the Chicago Union Stock Yards, on Thursday night telegraphed Frank Hagenbarth, president of the National Wool Growers' Association, in convention at Salt Lake City, calling on the men of the West to "arise and protect their flocks and herds." Mr. Leonard asserted the Government's policy endangered the value of livestock worth three and one-half billion dollars.

"Until now," read the message, "we confidently felt that the Bureau of Animal Industry at Washington was successfully coping with this dreaded scourge of Europe, the foot-and-mouth disease. They were pursuing a policy of annihilating herds that were infected. The following telegram, dated November 11, has been received by Dr. S. E. Bennett, chief of the Federal inspectors at the stock yards at Chicago:

"Owing to the scarcity of funds it is considered advisable to save as many animals as possible; therefore you are instructed to make efforts to save animals for food purposes in cases of large herds where the disease appears in only a few animals."

This message was signed by Dr. Melvin, chief of the bureau. This is a complete reversal of the Department's former attitude, by which they had been invariably successful in stamping out the disease. You will note that the cause as given is 'scarcity of funds.' This cannot be accepted as an excuse for a government as rich as ours to put forth as a reason for permitting a few million dollars worth of contaminated animals to imperil the value of livestock worth over three and one-half billion dollars. You men of the West must arouse yourselves and protect your flocks and herds."

The instructions of the chief of the bureau removed the fear of the owners of the 800 pedigree dairy cattle exhibited at the Chicago dairy show, among which are more than fifty cases of the disease, that these animals would be slaughtered. They are worth \$3,000,000.

## PORK FOR SUMMER SAUSAGE.

The federal meat inspection authorities have formulated the regulations under which they will permit the use of pork in the manufacture of summer sausage. This was at first barred under the revised regulations. Now pork which has been frozen to 12 degrees Fahr. will be permitted, it being contended that the refrigeration process acts as a sterilizer. The order of the Bureau in full reads as follows:

In accordance of the provisions of paragraph 4 of section 7, regulation 18, B. A. I. Order 211, the meat (muscle fiber) of pork which has been subjected to a temperature not higher than 12 deg. F. for not less than 20 days may be used in preparing articles (such as summer sausage, Italian hams, etc.) of a kind prepared customarily to be eaten without cooking.

During the period of refrigeration the pork shall be kept separate from other meat in rooms or compartments equipped for secure locking and be held under bureau lock. At such other times until the articles containing such pork are prepared in their final form the pork and articles shall be under close supervision.

It is essential that inspectors be assured by their own observations and records that the required temperature is maintained for the period of time specified. The thermometers used for indicating temperatures shall be placed in the freezers at or above the highest level at which the pork under refrigeration is stored.

The establishment records of temperatures shall be checked and independent readings of the thermometers made and recorded by inspectors sufficiently often to make sure that the required temperature is maintained. Until such time as the bureau may provide standardized thermometers for comparison with establishment thermometers the latter may be accepted unless evidence is found that they are not accurate, as a result, for example, of comparing the readings of several thermometers exposed simultaneously to a temperature of about 12 deg. F.

If, after pork has been refrigerated as above specified, it is desired to transfer it to another official establishment at the same or different official station for use in preparing articles (such as summer sausage) of a kind prepared customarily to be eaten without cooking, the pork shall be transferred either in closed containers or else in cars or wagons which shall contain no other meat. Cars and wagons used in transferring such pork, if it is not in closed containers, shall be sealed with bureau seals.

When closed containers are used they shall not only be sealed but shall be plainly and conspicuously marked with a label or stencil furnished by the establishment as follows: "Pork product 12 deg. 20 days refrigeration." For each such consignment there shall be duly issued and forwarded a copy of M. L. Form 109-F or 109-C appropriately changed to show the character of the container and that the contents are "pork products 12 deg. 20 days refrigeration."

Upon arrival at destination such consignments shall be unloaded and handled under bureau supervision and be kept separate from other meats and under close supervision as above indicated until the articles containing the pork are prepared in their final form.

Satisfactory rooms or compartments for refrigerating may be furnished by complete and secure separation of portions of freezers by the use of woven wire.

Each official station shall maintain for each establishment a record of the amount of pork by cuts or weight so refrigerated and in the course of preparation as well as that shipped to and received from other official establishments, including the bureau seals used. Additional forms for reporting will be furnished as early as possible.

On and after November 1, 1914, no article containing any lean pork of a kind prepared customarily to be eaten without cooking shall be prepared in official establishments

unless the pork has been refrigerated as above specified or subjected to some other treatment approved by the bureau.

Paragraph 4 above referred to shall not be considered as being retroactive, and the foregoing shall not apply to products in the course of preparation prior to November 1, 1914.

## MARKING SIZE OF CANS ON CASES.

The question of marking size or weight of containers on the outside of packing cases is adjusted by the federal inspection authorities as follows:

Referring to notice in Service and Regulatory Announcements for July, 1914, under the caption "Ruling under net weight and volume regulations," it has been decided upon reconsideration that the statements "1/4 cans" and size 1/4" convey the inference that the net weight of the product is one-quarter of a pound, and accordingly containers may bear such statements only in the event that the fraction represents the true weight.

No exception, however, will be taken to the statement "No. 1/4" appearing on the outside of packing cases, provided the individual packages contained therein bear the true net weight of their contents in conformity with the regulations promulgated under the net weight and volume amendment.

All approvals which have been previously granted for the use of box dies and stencils bearing the prohibited statements above mentioned are hereby rescinded. Inspectors will permit the use of corrected box dies and stencils as soon as prepared pending the prompt action on the part of the management of establishments in submitting imprints of such box dies and stencils for approval. Previously prepared cardboard or wooden containers bearing the statements will be permitted to be used after the complete obliteration of the statements.

## NUMBERS ON METAL CONTAINERS.

The federal meat inspection authorities will permit the use of metal containers at different inspected establishments in the case of lard, tenderloins, etc., without the necessity of their bearing the establishment numbers under the following conditions:

In future the bureau will permit the omission of the establishment number from lithographed labels on metal containers of the type commonly used for products such as lard, compound, tenderloins and brains. When the number is omitted from such labels there shall be prominently embossed on the bottom of the container the abbreviation "Estab." followed by the establishment number.

This will not apply to paper labels, nor will it be permitted to emboss the number on the cover of the container in lieu of the bottom. When lithograph labels from which the establishment number has been omitted are submitted for approval they should in each instance be accompanied by a statement indicating that the establishment number is embossed on the bottom of the container.

The foregoing rule has no reference to hermetically sealed tin containers on which it is required to emboss the establishment number under the provisions of paragraph 4, section 2, regulation 17, B. A. I. Order 211.

## BRANDING SUMMER SAUSAGE.

An experiment in the branding of summer sausage is indicated in the following federal meat inspection order, the effort being to obtain better branding.

Inspectors in charge will require that the No. 2 bureau brand be applied to summer sausage, and if better results are obtained than with the large brand the use of the No. 2 brand should be continued on this variety of sausage. It is reported that when the brand is applied immediately after the product is smoked the marks remain legible after the sausage has been washed and has become wrinkled from drying and shrinkage.

## CANNOT FIND A BEEF TRUST IN AUSTRALIA But Industry Operates Just About the Same as Elsewhere

(Special Correspondence of The National Provisioner.)

Brisbane, Queensland, October 22, 1914.

The excitement over the war has overshadowed the discussion that has been raging over the presence of the supposed "beef trust" in Australia. I have already shown that when a commission was appointed and commenced to take evidence a number of allegations regarding the operations of such a trust were shown to be figments of the imagination, unsupported by a tittle of evidence. The commission has since been pursuing its inquiries in New South Wales, where some interesting evidence was elicited.

One of the most notable witnesses was Mr. Sidney Kidman, better known inside and outside Australia as "The Cattle King." He is a bluff kind of individual, with some very pronounced views. His business acumen is shown by his position in the stock world. He holds so much leasehold in various States that he created amusement at times by pausing before he could answer about this property or that property. Asked by the examining counsel if he occasionally forgot a plot of 1,000 square miles, he answered, "Yes, until I have to pay the rent."

Mr. Kidman stated that in Queensland he leased 28,406 square miles, or 18,180,000 acres, at a rental of £10,403; in New South Wales, 4,517 square miles, or 2,891,000 acres, at a rental of £864; and in South Australia, 16,111 square miles, or 9,711,000 acres, at a rental of £2,875; making a total of nearly 50,000 square miles at a rental of £14,142. He is also interested in other properties. He was not quite certain of the number of stock he owned, but he thought about 190,000 sheep and perhaps 250,000 head of cattle, besides being indirectly interested in large numbers of others.

### No Connection With Americans.

The commission sought to ascertain whether Mr. Kidman had any connection with the American companies operating in Australia, but he gave the suggestions a categorical denial, merely confessing to owning 15,000 shares in the English company of Bovril, Australia, which holds a number of pastoral properties in the Northern Territory. Mr. Kidman had not had any dealings with the American companies, except that he had undertaken in the ordinary course of business to supply 5,000 head of cattle to Armour & Company.

Before the Board appointed in Queensland to regulate the prices of commodities, and prevent the people being imposed on in war time, some interesting evidence was given by Mr. Otto Malkow, managing director of the Australia Meat Export Company. He stated that the basis adopted for the purchase of beef was about 30 shillings per 100 pounds, which enabled him to export at a profit. He did not believe that the market was going higher, and that when the war was over it would come down with a run. If the London market was certain to hold exporters could go to 34 shillings per 100 lbs., he said.

His company, he added, were holding all hides and had not sold any since the war broke out. It was interesting to notice that Mr. Malkow expressed the opinion that the compulsory sacrifice of the briskets—which

has been done to meet an objection raised in London that this part of the Australian cattle contained worm nests—resulted in a criminal waste of good meat.

### Impressed by American Packing Methods.

In this city we recently had sessions of the British Association for the Advancement of Science, some hundreds of delegates having come to Australia from the United Kingdom to attend the meetings. An important part of the gatherings here was a visit to the works of the Australian Meat Export Company. These works are not open to public inspection, and few of the local people know anything of the inside of them. It is only prominent visitors who ever get the chance of seeing them.

The scientists and their friends were greatly impressed with the latest additions to the killing establishments in Australia. Its size and the organization of the various departments were apparent. The killing is done American style, with a hammer, and the speed with which the carcasses were passed from hand to hand until they were ready to enter the chilling rooms astonished all.

Some discussion has just been going on in this city regarding the appearance of diseased cattle in the saleyards. This is a matter that almost wholly concerns the local trade, as nearly all the cattle put through the works for the export trade are bought outside the yards, mostly on the large pastoral holdings. It is not suggested that these cattle are in any danger of going into local consumption, as they are immediately condemned and slaughtered and boiled down in the presence of an inspector of the State Government.

The inspection of export meat is under the control of the Commonwealth Government, and killing is done only in the actual presence at each works of a veterinary officer. The State inspector is on the other hand not always a trained person. The result of the discussion is that stricter attention is to be paid to inspection.

At the livestock show in this city a few weeks ago a pen of three fat bullocks tipped the scales at 6,663 pounds, and were purchased for £28 15s. per head. Dressed hot, they weighed 1,373 pounds, 1,384 pounds and 1,358 pounds. These cattle were Shorthorns. Three others, Herefords, weighed 5,633 pounds.

Notwithstanding the war, the scheme to erect meat works at Darwin is proceeding, and it is expected that the works will be ready to treat stock by March next. Sir William Vestry, representing the Union Cold Storage Company, which will erect the works, has just been in the Northern Territory. These works will have a large bearing on the supplies reaching the meat works on the Eastern coast, as it has been the practice in the past to travel the cattle on the hoof over a thousand miles of country, in default of some local means of disposing of them. These works will have to look elsewhere for supplies.

Advices this week record some extraordinary prices for stock in New Zealand. It is said that beef went to 45 shillings per 100

pounds, and fat sheep reached 43 shillings each. These prices are the highest ever recorded in the Dominion, and at a time when the outlook for hides and skins is dark they are remarkable. In this city, where complaints are made of the high prices of meat, beef has been sold in the saleyards at 32 shillings per 100 pounds, while it is somewhat higher in the larger and not so well-supplied cities to the south. A few years ago the meat works were paying 17 shillings per 100 pounds.

(EDITOR'S NOTE.—This is the nineteenth in a series of articles from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have strengthened that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The National Provisioner's representative there will endeavor to keep the trade posted.)

### MARKING RENOVATED BUTTER.

The United States Department of Agriculture has amended regulation 21, governing the labeling of renovated butter, to read as follows:

"All coverings or wrappers of prints, bricks, or rolls of renovated butter, whether paper or cloth, must have the words 'Renovated Butter' in one or two lines, marked, branded, stenciled, or printed thereon in black or nearly black upon white or light ground, in full-faced gothic letters not less than three-eighths of an inch square, so placed as to be the only marking upon one side or surface of the parcel so packed."

"All packages of renovated butter shall have the weight of the contents thereof plainly and conspicuously marked on the outside of the package in accordance with the rules and regulations prescribed under the Food and Drugs Act of June 30, 1906."

### TO ENLARGE SALTPEPPER SUPPLY.

Nitrate of soda, or Chile saltpepper, heretofore prohibited by meat inspection authorities, is now permitted, in view of shortage due to war conditions, as shown by the following official announcement by the Secretary of Agriculture, under date of September 12, 1914:

"Owing to the present commercial conditions, which restrict the available supply of saltpepper, it is hereby ordered that the provisions of paragraph 2 of section 6, regulation 18, B. A. I. Order 211, 'Regulations Governing the Meat Inspection of the United States Department of Agriculture,' shall be and become effective immediately."

"This order permits the immediate use of nitrate of soda (Chile saltpepper) in the preparation of meat and meat food products in establishments where Federal meat inspection is maintained."

"D. F. HOUSTON, Secretary."

### MEAT FREIGHT RATES REOPENED.

Advices from Washington state that in ordering reopened cases involving freight rates on cattle, fresh meats and packing house products throughout the Middle West and from the West to the East, the Interstate Commerce Commission permitted several packing houses and exchanges to intervene. Additional evidence will be taken and additional arguments and briefs submitted.

Is there something you want to know badly, that you remember reading in The National Provisioner, but you can't recall the date? Get a binder and keep your copies of the paper, and then you'll have it handy and won't have to waste time writing for it. Our new binder costs but \$1. Ask us about it.

## PRACTICAL POINTS FOR THE TRADE

### ACTUAL PACKINGHOUSE TESTS.

**EDITOR'S NOTE.**—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.)

### METHODS OF CURING PORK.

A reader in the South who has recently taken up pork packing writes as follows:

**Editor The National Provisioner:**

Will you please give me as much information as you can in a brief space concerning the curing of pork. I want to know about the use of molasses instead of sugar, and also about using borax or boric acid. Can I use it to get a nice, mild cure?

This matter was discussed on this page a few months ago. It was then explained that cured pork means barreled stuff, of which there is quite a variety, such as mess pork, back pork, brisket pork, belly pork, loin pork, etc. Hams, shoulders, picnics, backs, bellies, etc., are not designated as "pork," except in the fresh state.

There are numerous formulas for curing the different hog products, varying in strength of pickle from 65 to 100 degs. on the salometer. Kindly state what particular kind of meats you wish a curing formula for.

Some packers use a pumping pickle of salt, saltpeter and sugar registering upwards of 110 degs. on the salometer, and a mild curing pickle for joint meats. Then again, some do not use a pumping pickle at all, but depend upon thorough chilling, curing pickle and absolute curing temperatures. Aside from extra fancy meats, pumping appeals to us as the best, quickest and safest method of curing, and it has been demonstrated that meats thus cured are less liable to sour in curing; in fact, the percentage of "sours" is reduced to a minimum by this method.

Some packers use molasses in curing, but the great majority use sugar, for while they admit a nicer flavor is obtainable with good molasses, there is a greater tendency to "ropy" pickle and a darker color to the meats.

also the meats have not the keeping qualities that sugar-cured meats have.

Unfortunately, the federal regulations do not now permit the use of boric acid in meats for interstate trade, and as a result a mild cure is much more difficult to obtain with the best results. When borax and boric acid was used in curing meats it was necessary to dissolve these ingredients in hot water, hence it was found better to boil the whole—water, salt, sugar, saltpeter, borax and boric acid—and thus thoroughly amalgamate as well as clarify the pickle, and then reduce it to a temperature of 38 degs. Fahr. before using. To a 1,500-gallon batch of pumping pickle 10 to 12 pounds each of borax and boracic acid was added, and to a similar batch of curing pickle 20 to 25 pounds of borax was used.

The effect of plain brine injected into fresh meat, or even salt spread on the outer surface of a pile of hams, dissolves and extracts the serum in the meats, while boracic acid coagulates it and thus makes for a more nutritious piece of meat.

The use of borax and boracic acid in curing meats prevented "ropy" pickle, too salty meats, and acted also as a preservative in the meats, and to quite an extent prevented shrinkage. Rather than being dangerous to health, The National Provisioner has always been of the opinion that these ingredients were beneficial in the quantities used, the amount used being practically untraceable. However, the government has stopped their use, an action to be deplored.

### USE FOR LAMB GALL.

An Eastern reader asks this question:  
**Editor The National Provisioner:**

We are desirous of finding a market for lamb gall. We have several hundred gallons per day. Is it not used in dyeing?

Ox gall is used by dyers and for other purposes, including bleaching. We presume lamb gall would answer the same purpose. There are brokers who handle this product and can probably dispose of it for you.

Valuable trade information may be found every week on the "Practical Points for the Trade" page.

### RENDERING OF DEAD ANIMALS.

In a recent issue The National Provisioner answered the inquiry of a Pacific Coast subscriber as to the best method of utilizing dead animal products. The answer was summarized very briefly. Reading it, an authority in New England on this subject who is also a subscriber of The National Provisioner, writes as follows:

**Editor The National Provisioner:**

Your article in the issue of October 17 covers the subject in a condensed form, and I can suggest but one item in addition, viz., that all hides and skins should be taken off as soon as possible after the animal is dead, otherwise they will deteriorate in value, especially in hot weather.

In regard to the method of rendering, it would involve quite an expense and depend upon the amount of stock obtained. The open kettle method should not be attempted, as the results obtained would not be profitable, and would be only a waste of time and money.

I have never found that it paid to render dead stock alone, unless you were in a position to handle a large amount of it. If a party had the entire amount from a city like San Francisco they could handle it at a profit. Also, in some cities and towns they charge from \$2 to \$5 per head for removing a dead horse or cow, and on that basis it would greatly add to the profit. But if a person has a good rendering business of market waste it helps fill in the spare time of the employees.

I may be setting it high when I quote San Francisco as an example, but in the vicinity of Boston there are three firms who handle the dead horses. One does nothing but that, while the two others work it in connection with the rendering of market offal.

Yours truly,  
**GEORGE J. WHITHED.**  
Woburn, Mass.

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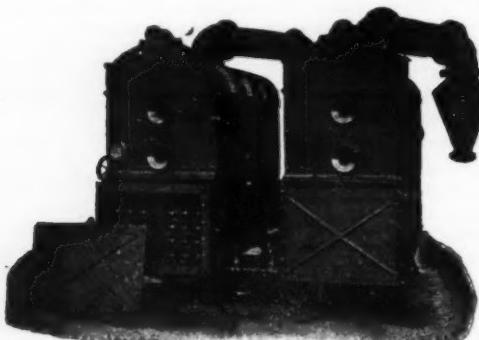
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**FOOT AND MOUTH OUTBREAK**

Drastic measures taken by Federal and  
State authorities to check the outbreak of  
foot-and-mouth disease among livestock in  
States of the East and Middle West have now  
progressed to a point where they promise  
hope of success. A week ago the disease ap-  
peared in so many widely scattered spots  
that there was much alarm. The outlook at  
this time is that it can be headed off and  
wiped out.

It is notable that in almost every case the  
appearance of the disease has been among  
dairy herds. Beef cattle have suffered from  
the contagion, but the trouble started among  
the dairy animals. Shipping such animals  
back and forth is what has caused the trouble  
to spread to so many localities.

Fourteen States are now under quarantine,  
and shipments from Canada are also prohib-  
ited. Stock yards at Chicago, East St. Louis  
and several Eastern points like New York,  
Philadelphia, Buffalo, etc., have been closed

**THE NATIONAL PROVISIONER.**

for thorough cleansing and disinfection.  
Shipment of live animals, and even of poultry,  
is prohibited between various infected  
States.

Beef-raising sections are not materially af-  
fected, however, and the distinction between  
beef and dairy animals is emphasized by per-  
mission given for the shipment of uninjected  
meat animals of all sorts from clean districts  
to any packinghouse for immediate slaughter.

This rule will permit the operation of the  
Chicago packing plants and others affected  
by stockyards quarantines, as meat animals  
can be landed direct at the plant doors. There  
is no danger of infection from meat, and the  
dressed meat trade is not affected except  
through shortage of supplies due to quaran-  
tine restrictions. Infection may come from  
milk in dairy localities, and pasteurization  
of such milk has been ordered.

Prominence of the Chicago Stock Yards has  
caused much attention to be given to the  
situation there. The yards have been closed  
since last Thursday, but promise has been  
made that they may be re-opened under lim-  
ited quarantine, so that slaughtering may be  
resumed on Monday.

Meanwhile the meat traffic has not been  
materially affected, since plants in other cen-  
ters have been in operation, and trade has  
gone on about as usual. The newspaper scare  
over the foot-and-mouth disease has de-  
creased consumptive demand somewhat,  
which has tended to counterbalance the tem-  
porary shortage in spots due to quarantine  
restrictions affecting shipments.

The best scientific experts in the country  
are at work in the campaign to trace and  
check the disease, some employed by govern-  
ment and State authorities, and others by  
owners of dairy herds threatened with de-  
struction by inspection officials. The govern-  
ment has its best men in the field, and their  
work is now beginning to show results.

The source of the present outbreak remains  
to be disclosed. There have been reports that  
it was first found where the outbreak of a  
few years ago started, in Michigan, due to  
germs imported from abroad by laboratory  
experimenters. It is also reported that the  
origin of the present epidemic has been traced  
to China. The contagion can be carried by  
other animals and birds, and in hay, straw,  
etc., used in packing goods for shipment, so  
that it may be seen how easy it is to spread  
the disease and how difficult to guard against  
it.

If there is a lesson to be derived from this  
experience, aside from the general necessity  
for inspection and close guarding of health,  
it is that the time has come for a reform in  
farm sanitation, particularly dairy farm  
methods. When the dairy farmer and the  
small farmer generally learns to clean up and  
keep clean, then such scourges as this, as well  
as animal tuberculosis, hog cholera, etc., will

not be such a menace, either to the public  
health or the public pocketbook.

**BLAME IN THE WRONG PLACE**

It is difficult to explain the insinuations  
which are appearing in the daily press to the  
effect that the Bureau of Animal Industry is  
in some way responsible for the outbreak of  
the hoof and mouth disease, or at least that  
it has been lacking in proper efforts to sup-  
press the disease in its incipiency. These  
allegations refer specifically to the spread of  
the disease through hog cholera serum, and  
make the further charge that when the out-  
break was first reported the Bureau did not  
take effective steps at once to suppress it.

Nothing could be further from the truth.  
The Bureau of Animal Industry has devel-  
oped the best organization of trained veter-  
inaries and inspectors in the world. In  
equipment in this respect other countries are  
far behind us, and the spirit of the force is  
such that it is not only an extremely effect-  
ive and comprehensive machine, but it is an  
extremely alert one. Its eyes seem to be  
everywhere that animals or meat food prod-  
ucts are to be found, and its training for very  
many years past is such that it is fully  
equipped to meet with any contingency.

Neither the public nor the lay press under-  
stand what a terribly infectious disease is  
the one which is now causing so much  
trouble. It spreads literally like "wild fire,"  
and owing to its nature the principal means  
of fighting it is simply by the destruction  
of everything with which it has been brought  
in contact.

To overcome such an outbreak as the pres-  
ent one it is necessary to have the full co-  
operation of all concerned. Since its appear-  
ance packers, railroad and stock yards offi-  
cials and others have given their fullest co-  
operation to the government.

But in this instance, as in many others  
affecting livestock, the co-operation of the  
farmers is almost entirely lacking. There  
is a dread on the part of the owner or raiser  
to notify his State livestock authorities or  
local veterinaries of disease which appears  
on his premises, for fear that he will lose  
his property. And instead of making such  
reports promptly for his own protection and  
that of all others, he endeavors by suppres-  
sion to retain what stock he has.

In the case of the hoof and mouth disease  
this attitude invariably results in the spread  
of the malady, and that very quickly, and  
then it requires almost superhuman efforts  
to stamp it out.

That the Bureau of Animal Industry is  
fully equipped, both in its organization and  
in the physical necessities of the situation, is  
evident by the splendid work it has been doing  
in this present outbreak, and the insinua-  
tion that it has been careless or inefficient is  
libel, and nothing else.

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## TRADE GLEANINGS

Fire has damaged the sausage factory of Daniel A. Holland at Hancock, Mich.

Davisboro Fertilizer Company's warehouse at Davisboro, Ga., has been damaged by fire.

The Reading Abattoir Company, Reading, Pa., will build a three-story brick and steel, 30 x 118 feet, addition to their plant.

Swift & Company's meat plant at Reading, Pa., was damaged by fire to the extent of \$300. Stock valued at \$200 was destroyed.

H. D. Baumgardner & Son, of Frederick, Md., are erecting an abattoir in Klinehart's alley, between Fifth and Sixth streets.

Sparks from a passing locomotive set fire to one of the sheep sheds in the stockyards at Buffalo, N. Y., causing damage of \$2,000.

Morris & Company have purchased 30 acres of land in El Paso, Tex., and will build complete modern stock yards and stock exchange building.

The American Cotton Oil Company has declared the regular semi-annual dividend of 3 per cent. on the preferred stock, payable December 1.

Fire destroyed thirty acres of pens at the Kansas City Stock Yards, Kansas City, Mo., with a loss of \$125,000. The pens will be rebuilt immediately.

The gin and seedhouse at Oconee Heights, owned by the Clarke County Oil & Fertilizer Company, Athens, Ga., has been damaged by fire. The loss is between \$15,000 and \$20,000.

The South Carolina Cotton Oil Company, Columbia, S. C., has asked the Secretary of State of South Carolina for a reduction in their capital stock from \$250,000 to \$1,000.

The Eastern Live Stock Insurance Company, Paterson, N. J., to insure horses, oxen and cows against disease and accident, has been incorporated with a capital stock of \$600,000.

The Mione Manufacturing Company, Wilmington, Del., has been incorporated with a capital stock of \$50,000 to carry on the business of soap manufacturers, by S. H. Burke, B. H. Friel and G. M. Purcell.

Fire of unknown origin destroyed oil mill and ginnery plant of the Fork Township Oil Mill Company, Louisville, S. C. Fifteen bales of cotton, 150 tons of seed and hulls and seed house were destroyed. Loss, \$38,000.

Union Stock Yards, Nashville, Tenn., has been incorporated with a capital stock of \$500,000 by James E. Caldwell, of Nashville,

Tenn.; Lawrence S. Leopold and Frank J. Dougherty, of Louisville, Ky.

Longwood, Inc., Wilmington, has been incorporated under the laws of the State of Delaware by P. S. duPont, H. R. Sharp and F. A. McHugh to deal in livestock and poultry, with a capital stock of \$100,000.

The Kenmore Live Stock Company, Plaquemine, La., has been incorporated by Wm. A. Holloway, president, and V. J. Kurzweg, vice-president, both of Plaquemine, and with F. Taylor, secretary and treasurer of Maringouin, with a capital stock of \$12,000.

It is reported that the American Agricultural Chemical Company, of New York, has purchased G. C. Buque Lime Company's plant at Hot Springs, N. C., and will increase the daily capacity from 150 tons to 500 tons of ground limestone.

E. Kahn's Sons Company, of Cincinnati, Ohio, have purchased property on Poplar and Livingston streets, adjacent to its plant, upon which they will erect a modern refrigerating and power plant. It is estimated that about \$50,000 will be spent by them in enlarging their meat plant.

Libby, McNeill & Libby's plant at Fort Worth, Tex., which was shut down for a time during the summer, has resumed operation and is now running at full capacity. It is reported that the increased demand for canned meats due to the European war has caused the opening of this plant.

W. Salganik & Sons, Baltimore, Md., incorporated as the Consolidated Beef and Provision Company, will build a packing plant on South Exeter street, and will install electric driven 100-ton ice machine, refrigerating plant, sausage machines, complete kitchen outfit, etc., and will have three smokehouses. It is estimated the additions will cost about \$20,000.

### POULTRY SUPPLY AND QUARANTINE.

Advices from Washington state that the rise in price of poultry of all kinds which is reported to have taken place in various States cannot, in the opinion of experts in the United States Department of Agriculture, be in any way attributed to the outbreak of the foot-and-mouth disease. This disease does not affect poultry at all, and the Federal quarantines of various States—fourteen in all—now lay no embargo upon shipments of poultry. For instance, Rhode Island can still send out her Thanksgiving turkeys, although no cattle, sheep or swine can leave her territory.

It is true that when a case of foot-and-mouth disease is found upon a farm, that farm is absolutely quarantined by the State or local authorities. No produce of any sort

can leave it, the owner is not even permitted to drive his horses on the public highway, and in some cases his children are not allowed to go to school until the exposed stock have been done away with and the entire premises thoroughly disinfected.

Since the disease, moreover, is readily communicated from farm to farm by cats, dogs, poultry and human beings, the local authorities exercise their own discretion in determining what restrictions should be placed upon shipments of produce from the area in the immediate vicinity of the infected farm. These areas are so limited in extent, however, that the amount of poultry that may thus be prevented from reaching the Thanksgiving market is an inappreciable percentage of the total supply.

Poultry from the uninfected areas in the various quarantined States can be moved freely without the least danger of spreading the disease or of injuring the health of the consumer.

### MEAT INSPECTION CHANGES.

The following recent changes in the federal meat inspection service are reported:

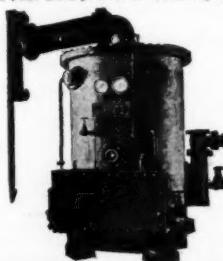
Meat inspection inaugurated: Swift & Company, 2294 Twelfth avenue, New York, N. Y.; \*Charles A. Freund, Rachel and Henshaw streets, Cincinnati, O.; E. L. Brooks, 155 North Tenth street, Lebanon, Pa.; The Taylor Provision Company, 63 Perrine avenue, Trenton, N. J.; The Misses Gregory, 30 Lafayette street, Newark, N. J.; I. H. Sentz, 1002 North Franklin avenue, Chicago, Ill.; D. M. Bodine, 32 South Stockton street, Trenton, N. J.; W. W. Rose, 175 Pennington avenue, Trenton, N. J.; \*Farmers Serum Company, R. F. D. 2, box 35, Granite City, Ill.; Swift & Company, 188 Gore street, Cambridge, Mass.

Meat inspection discontinued: J. H. Michener & Company, 950 North Front street, Philadelphia, Pa.; \*Carstens Packing Co., Tacoma, Wash.; Red Cross Packing Company, The Liebig Extract Company, 48 Hudson street, New York, N. Y.; Eastern Dressed Beef Company, 42 North street, Boston, Mass.; \*H. H. Curtis, Halstead, Pa.; \*Frederick Abattoir Company, Frederick, Md.

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## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Livestock Quarantine General—Conditions Improving, However—Stock Yards Preparing to Re-Open—Product Prices Irregular—Demand Quiet.**

Again the feature of the trade has been the developments regarding the quarantine against the foot-and-mouth disease. The trouble was found to be far more extensive than was apprehended last week, quarantine conditions extending into fifteen states, with many of the stock yards east and west closed for thorough fumigation. While the extent of the trouble was unexpectedly wide, and sporadic outbreaks were reported from Massachusetts and Rhode Island on the east to Iowa on the west, the total number of animals affected was not as great as had been feared from the first accounts.

The drastic regulations for curbing the disease, and the prompt action of state and national authorities, while inconveniencing the movement of cattle had to quite an extent a reassuring effect, and the scare which resulted in such a sharp advance last week gave place to a calmer feeling, and prices reacted quite generally in the contract market. Point was made that while a few animals, comparatively speaking, would be destroyed the others would be held back, and would be moved forward later at probably heavier weights, which

would give so much additional product when the stock did move.

There was less apprehension regarding the extent of the hog sickness, and while some reports were received, the advices did not tend to show an extensive or a serious extent of this trouble.

The monthly statement of stocks of product at all the leading points at the west makes a very interesting showing for the end of the summer packing season. While the stock of lard decreased heavily, due to quite large shipments to Europe during the month, and some increase in the domestic distribution, the decrease in the total stock of meats was not as important as had been apprehended from the decrease in packing. The total stock of meats is a million pounds larger than last year at the corresponding time, although the summer packing showed a decrease of a little over two million hogs. It is evident that the decrease in exports has entered into this to some extent. The decrease in the exports of meats for the year ending November 1 was 41,000,000 lbs., while there was a decrease in lard exports of 143,000,000 lbs. But for this heavy falling off in the foreign shipments, the effect upon stocks would have been very much more serious than shown by the comparative figures given, or else prices would

have been forced to a point which would have limited both the domestic and the foreign distribution.

The comparative figures of stocks at Chicago, Milwaukee, Kansas City, South Omaha and St. Joseph, follow:

	Nov. 1, '14.	Oct. 1, '14.	Nov. 1, '13.
Mess Pork, bbls....	31,503	25,997	9,342
Other Pork, bbls....	49,146	55,193	27,484
P. S. Lard, tes....	27,046	124,210	75,336
Other Lard, tes....	14,223	15,777	31,950
S. P. Hams, lbs....	35,717,310	38,351,161	31,892,683
S. P. Skinned Hams,			
lbs. ....	10,422,368	10,958,197	22,519,046
S. P. Picnics, lbs....	7,524,902	8,782,864	5,315,893
S. P. Bellies, lbs....	8,157,069	9,695,458	11,049,854
S. P. Shoulders, lbs....	582,959	438,687	526,538
D. S. Shoulders, lbs....	514,926	621,192	1,039,761
Short Rib Sides, lbs....	4,614,693	12,265,185	6,961,549
Ex. Short Rib Sides,			
lbs. ....	2,982,272	4,276,595	3,217,914
Sh. Clear Sides, lbs....	506,231	265,108	650,024
Ex. Sh. Clear Sides,			
lbs. ....	9,284,411	11,323,460	8,180,451
D. S. Bellies, lbs....	24,011,899	22,997,942	24,793,119
Short F. Backs, lbs....	5,205,687	5,549,414	5,960,983
Other Meats, lbs....	12,375,117	14,055,599	8,260,640

Total meats, lbs.... 131,667,770 150,415,508 130,368,608

Packing of hogs in the West last week was 577,000, against 521,000 the previous week and 582,000 last year.

At the opening of the winter packing season, prices for lard are slightly below last year, which is also the case for ribs and pork. The price of lard is without doubt considerably influenced by the low price for compound lard, and the competition of the large sales of that article. The price of hogs is

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November 14, 1914.

also slightly below last year, the average for the past week being just about in keeping with the relative price of product compared with a year ago. On the other hand, the quarantine conditions have resulted in further advance in the price of other live stock, and in sheep particularly there was an advance for the week of over a dollar a hundred pounds. The average price of cattle is now two dollars per hundred higher than the seven year average, and that of sheep \$1.40 per hundred higher. The comparative prices follow:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week .....	\$7.45	\$9.10	\$5.70	\$8.60
Previous week .....	7.30	8.60	5.30	7.50
Cor. week, 1913 .....	7.80	8.40	4.55	7.10
Cor. week, 1912 .....	7.95	8.35	4.00	7.65
Cor. week, 1911 .....	6.30	6.80	3.50	5.50
Cor. week, 1910 .....	8.00	6.20	3.70	6.35
Cor. week, 1909 .....	7.85	6.35	4.40	6.80
Cor. week, 1908 .....	5.95	6.00	4.25	5.95
Cor. week, 1907 .....	5.30	5.65	4.20	6.10
Average .....	\$7.05	\$7.10	\$4.30	\$6.70

The Government report just issued showed of corn a somewhat larger crop than expected; the aggregate total of feed-stuffs this year shows, of corn, oats and barley a total of 295,000 bushels in excess of last year, with an aggregate outturn of 4,041,000,000 bushels, while there is an increase of 4½ million tons of hay. The aggregate crop of wheat, rye, buckwheat and potatoes is 208,000,000 bushels, an increase of 1,358,000,000 bushels over last year, and the grand aggregate increase of all crops is 503,000,000 bushels over last year.

**LARD.**—The market is firm but quiet. The sharp advance in futures on the foot-and-mouth outbreak caused a general rise in spot goods, but trade is rather slow at the advance. City steam, 11½c. nom.; Middle West, \$11.80@11.90 nom.; Western, \$12.00; refined Continent, \$12.45 nom.; South American, \$12.65 nom.; Brazil, kegs, \$13.65; compound lard, 7@7¼c.

**PORK.**—The market is quiet and about steady. Trade is local and of moderate volume. Mess is quoted \$20.50@21 nom.; clear, \$21.50@25 nom.; family, \$24@26.

**BEEF.**—The market has again been quiet, with narrow changes in value. The supplies are still very light, but demand is moderate, and aside from special war orders the volume of business is not heavy. Quoted: Family, \$24@25 nom.; mess, \$21@23 nom.; packet, \$23@24 nom.; extra India mess, \$36@38 nom.

#### SEE PAGE 29 FOR LATER MARKETS.

**GREEN AND SWEET PICKLED MEATS.**  
(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, November 12.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½@12¾c.; 10@12 lbs. ave., 12½@12¾c.; 12@14 lbs. ave., 12½@12¾c.; 14@16 lbs. ave., 12@12¾c.; 18@20 lbs. ave., 12@12¾c. Sweet pickled, 8@10 lbs. ave., 13%@13½c.; 10@12 lbs. ave., 13%@13½c.; 12@14 lbs. ave., 13%@13½c.; 14@16 lbs. ave., 12%@13c.; 18@20 lbs. ave., 12%@13c.

Skinned Hams—Green, 14@16 lbs. ave., 13%@13½c.; 16@18 lbs. ave., 13%@13½c.; 18@20 lbs. ave., 13%@13½c.; 22@24 lbs. ave., 12½@12¾c. Sweet pickled, 14@16 lbs. ave., 12½@13½c.; 16@18 lbs. ave., 12%@12¾c.; 18@20 lbs. ave., 12½@12¾c.; 22@24 lbs. ave., 12@12¾c.

Picnic Hams—Green, 5@6 lbs. ave., 11%@11½c.; 6@8 lbs. ave., 10%@10½c.; 8@10 lbs. ave., 10@10½c.; 10@12 lbs. ave., 10@10½c. Sweet pickled, 5@6 lbs. ave., 11%@11½c.; 6@8 lbs. ave., 10%@10½c.; 8@10 lbs. ave., 10%@10½c.; 10@12 lbs. ave., 10@10½c.

Clear Bellies—Green, 6@8 lbs. ave., 16@16½c.; 8@10 lbs. ave., 15%@15½c.; 10@12 lbs. ave., 15@15½c.; 12@14 lbs. ave., 14½@14½c.; 14@16 lbs. ave., 14%@14½c. Sweet pickled, 6@8 lbs. ave., 16½@16½c.; 8@10 lbs. ave., 16@16½c.; 10@12 lbs. ave., 15%@15½c.; 12@14 lbs. ave., 15%@15½c.; 14@16 lbs. ave., 14%@14½c.

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, November 5, 1914, as shown by A. L. Russell's report, are as follows:

Cottonseed oil, 2,513,200 pounds; bacon and hams, 4,307,360 pounds; beef, 535 packages; pork, 100 barrels; lard, 8,146,250 pounds; oil cake, 8,497,800 pounds.

[Owing to the order of the Treasury Department, details of shipments by vessel and destination are withheld, but the totals for the week are indicated.]

#### EXPORTS OF HOG AND BEEF PRODUCTS.

[EDITOR'S NOTE.—The Government has instructed the Customs Service to withhold all details of exports from the public for 30 days, from November 1st, so that shipments may not be interfered with by warring nations. This causes our export reports to be much curtailed. Complete figures will be given later.]

#### LIVESTOCK AND BEEF EXPORTS.

Exports of domestic livestock and dressed beef from United States and Canadian ports for the week ending November 7, 1914, are reported as follows:

Port.	Cattle.	Sheep.	Beef, qrs.
From New York .....	—	—	—
From Boston .....	—	—	—
From Philadelphia .....	—	—	—
From Baltimore .....	—	—	—
From Montreal .....	—	—	—
Total .....	—	—	—
Total last week .....	—	—	—

#### FOREIGN COMMERCIAL EXCHANGE.

New York, November 13.—Foreign commercial exchange rates, so far as quoted, are as follows:

London—			
Bankers' 60 days .....	4.87½		
Cable transfers .....	4.87		
Commercial sterling .....	4.87		
Commercial, 60 days .....	No quotations.		
Paris—			
Commercial, 90 days .....	No quotations.		
Commercial, 60 days .....	No quotations.		
Commercial, sight .....	No quotations.		
Bankers' cables .....	5.15%		
Bankers' sight .....	5.16		
Berlin—			
Commercial, sight .....	No quotations.		
Bankers' sight .....	86		
Cable transfers .....	86½		
Antwerp—			
Commercial, 60 days .....	No quotations.		
Bankers' sight .....	No quotations.		
Bankers' cables .....	No quotations.		
Amsterdam—			
Commercial, sight .....	40½		
Bankers' sight .....	40½		
Copenhagen—			
Checks .....	25½		

#### PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, November 12.—Wholesale prices in green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 19@21c.; green hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 12@14 lbs. ave., 14c.; do., 18@20 lbs. ave., 13%@14c.; green clear bellies, 6@10 lbs. ave., 15½c.; do., 10@12 lbs. ave., 15c.; do., 12@14 lbs. ave., 14½c.; green rib bellies, 10@12 lbs. ave., 15c.; do., 12@14 lbs. ave., 14½c.; S. P. clear bellies, 6@10 lbs. ave., 16c.; do., 10@12 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15c.; S. P. rib bellies, 10@12 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15c.; S. P. hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 18@20 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15½c.; city dressed hogs, 12½c.; steam lard, 11½c.

Western prices are as follows: Pork loins, 8@10 lbs. ave., 18c.; do., 10@12 lbs. ave., 17c.; do., 12@14 lbs. ave., 16c.; do., 14@16 lbs. ave., 15c.; skinned shoulders, 13c.; boneless butts, 16c.; Boston butts, 15c.; lean trimmings, 14@15c.; regular trimmings, 11c.; sparribers, 11c.; neck bones, 5c.; kidneys, 5c.; tails, 8c.; ears, 3c.; feet, 4c.; snouts, 6c.; tenderloins, 30c.; tenderloins (frozen), 26c.; frozen loins, 15@16c.

Tierce Goods: S. P. ribs (half sheets), \$28; pig tongues, 12c.; pig tails, \$20.

#### FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week totaled nothing, compared to 30,993 quarters last week and 52,270 quarters two weeks ago. Mutton imports totaled nothing, compared to 3,383 carcasses of sheep and 5,949 of lamb last week. There were no arrivals of canned meats, except a small lot of 100 cases.

#### IMPORTS OF FRESH BEEF.

For the week ending November 7, 1914, the Government reports imports of fresh beef at the port of New York amounting to 5,512,800 lbs., the average value according to estimates from the manifests being 9.8 cents per pound. This includes not only the dressed beef, but offal and pieces as well. The previous week's imports totaled 10,510,800 lbs., value averaged at 9.3 cents per pound.

#### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to November 13, 1914, show that exports from that country were as follows: To Europe, 69,834 quarters; to North America, 17,913 quarters. The previous week's exports were as follows: To Europe, 95,991 quarters; to North America, 15,817 quarters.

#### EXPORTS OF PROVISIONS

Exports of hog products for the week ending November 7, 1914, with comparisons:

#### PORK, BBLS.

To—	Week ending Nov. 7, 1914.	Week ending Nov. 8, 1913.	From Nov. 7, 1914.
United Kingdom..	100	105	100
Continent .....	100	75	100
So. & Cen. Am. ....	9	195	9
West Indies .....	.....	665	.....
Br. No. Am. Col. ....	.....	838	.....
Other countries..	.....	10	.....
Total .....	209	1,888	209

#### MEATS, LBS.

United Kingdom..	4,533,675	4,958,675	4,533,675
Continent .....	323,985	456,750	323,985
So. & Cen. Am. ....	7,000	12,000	7,000
West Indies .....	.....	26,250	.....
Br. No. Am. Col. ....	.....	1,400	.....
Other countries..	.....	.....	.....
Total .....	4,864,660	5,455,025	4,864,660

#### LARD, LBS.

United Kingdom..	3,885,330	3,811,350	3,885,330
Continent .....	2,894,300	2,985,676	2,894,300
So. & Cen. Am. ....	186,000	171,950	186,000
West Indies .....	.....	699,630	.....
Br. No. Am. Col. ....	.....	5,850	.....
Other countries..	.....	20,600	.....
Total .....	6,965,630	7,695,056	6,965,630

#### RECAPITULATION OF THE WEEK'S EXPORTS.

From	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York .....	200	4,864,660	5,957,630
Philadelphia .....	.....	34,000	.....
New Orleans .....	9	7,000	186,000
Montreal .....	.....	611,000	822,000

Total week .....	209	4,864,660	6,965,630
Previous week ...	184	5,741,225	14,309,742
Two weeks ago .....	804	7,185,750	15,879,938
Cor. week last y'r .....	1,888	6,455,075	7,605,056

#### COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, '14.	Same time to Nov. 7, '14.	last year.	Decrease.
Pork, lbs. ....	41,500	377,600	335,800
Meats, lbs. ....	4,864,660	5,455,075	590,415
Lard, lbs. ....	6,965,630	7,695,056	729,426

#### OCEAN FREIGHTS.

Liverpool. Glasgow. Hamburg.	Per ton. Per ton. Per 100 lbs.
Beef, per tierce .....	2½c. 2½c. —
Oil cake .....	— — —
Bacon .....	— — —
Lard, tierces .....	— — —
Cheese .....	— — —
Canned meats .....	— — —
Butter .....	— — —
Tallow .....	— — —
Pork, per barrel .....	— — —

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—A larger business has passed than for some time. During the past several days trade has been stimulated by the reports on the foot-and-mouth disease at the various packing centres. Some authorities expressed the opinion that the seriousness of the entire affair is being exaggerated, particularly as the spread of the disease is being arrested, and livestock markets are gradually being reopened, yet the effect of the government action was unmistakable. Several lots of low-grade tallow, and high-grade stuff also, were disposed of. Soapmakers bought. Some of the edible offerings were absorbed freely, influenced by the firmness in oleo stearine. There are predictions of a slightly easier tone, but holders do not seem willing to make any concessions. Stocks here of foreign kinds seem to be fair, and go a long way toward restricting market advances. Recent political developments suggest freer arrivals at local points of South American tallow, the seas having been partially cleared of the menaces to mercantile navigation. There was no auction sale at London this week.

Prime city tallow was quoted at 6½c. asked, with city specials at 6¾@7c.

**OLEO STEARINE.**—The basis was raised to 10c.; demand for product has been stimulated, along with other stuffs associated with the provision market. Compound lard makers continue the prominent buyers.

**OLEO OIL.**—The market is quiet and firm. A little more business has been done recently with some buying by Scandinavian points. Extras are quoted at New York, 14c. nom.; No. 2, —.

**SEE PAGE 29 FOR FRIDAY'S MARKETS.**

**GREASES.**—The market is steady in tone, with values showing but little change on small trading. Quotations are nominal, as follows: Yellow, 5½@6½c. nom.; bone, 5¾@6c. nom.; house, 5¾@5¾c. nom.

**COCOANUT OIL.**—The market is very quiet, but the tone is a little easier, due to the dullness and some disposition to market holdings. The trade is hoping for better supplies with the clearing up of the Eastern situation. Quoted: Cochin, 13½@14½c.; arrival, —; Ceylon, 11@11½c.; shipment, —.

**CORN OIL.**—Values are about steady with light trade. Production is small, and this gives a steady tone to the market. Prices quoted at \$5.35@5.45 in car lots.

**SOYA BEAN OIL.**—Values show a little decline, due to somewhat freer offerings from the East direct via the canal. Spot is quoted at 5¾@6c.

**PALM OIL.**—Trade has again been quiet with the market showing a little easier tone with other oils. Prime red spot, 7@8c.; to arrive, —; Lagos spot, 8@8½c.; to arrive, —; palm kernel, 12c.; shipment, —.

**NEATSFOOT OIL.**—Trading is quiet with prices about steady. For 20 cold test, 96@97c.; 30 do., 88c.; 40 do., water white, 80@82c.; low grade off yellow, 63c.

**CHEMICALS AND SOAP SUPPLIES.**

(Special Report to The National Provisioner.)

New York, November 12.—The market on chemicals and soap supplies is quoted as follows: 74@76 per cent. caustic soda, \$1.60 per 100 lbs., basis 60 per cent.; 60 per cent. caustic soda, \$1.75 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2¼@2½c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate of soda, 95c. per 100 lbs.; tale, 1¼@1¾c. per lb.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; chloride of lime in casks, 2½c. per lb. and bbls., 3½c. per lb.; electrolytic caustic potash, 12@15c. per lb.; carbonate of potash, 10@13c. per lb.

Prime palm oil in casks, 7@8c. per lb.; clarified palm oil in bbls., 9c. per lb.; genuine Lagos palm oil, 8c. per lb.; palm kernel oil, 12@12½c. per lb.; green olive oil, \$1.05 per gal.; yellow olive oil, \$1@1.05 per gal.; green olive oil脚, 9½@11c. per lb.; Ceylon cocoanut oil, 11½@12½c. per lb.; Cochin cocoanut oil, 13½@14½c. per lb.; cottonseed oil, 5.50@5.75c. per lb.; Soya bean oil, 5¾@6c. per lb.; prime city tallow at 6½c. per lb.; corn oil, 5.35@5.45c. per lb.

House grease, 5¾@6c. per lb.; brown grease, 5½c. per lb.; oleo stearine, 9½@10c. per lb.; yellow packer's grease, 5¾c. per lb.

**WALSH JOINS SULLIVAN PACKING CO.**

Charles J. Walsh, formerly superintendent of the Dunlevy Brothers Packing Company, Pittsburgh, Pa., is now associated with the Sullivan Packing Company, of Detroit, Mich. Mr. Walsh is well known in the trade and his friends wish him success most heartily in his new field.

**WESTERN FERTILIZER MARKET.**

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, November 11, 1914.—The market for animal ammonias continues very slow and trading extremely light, though there has been a little improvement in the inquiry, particularly from Eastern buyers. Prices are practically unchanged from recent quotations, there having been no published trades which would indicate any material change in the situation.

We quote nominally blood around \$2.95@3, high-grade tankage about \$2.70 and 10c., with the lower grades held rather more firmly, as manufacturers of these sold up rather closely, both for immediate and near future, and are not pressing their product on the market at present.

Any improvement in the situation as to marketing the Southern cotton crop will undoubtedly be quickly reflected in the demand and prices of fertilizer material. But the prospective banking aid to the cotton growers has not yet developed to an extent which will permit any positive arrangements for estimating the probable requirements of cotton planters next season. Hence, both buyers and sellers are waiting developments, but expect that these will occur in the very near future. (Complete quotations will be found on page 39.)

**WHY YOU SHOULD KEEP A FILE.**

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

**Green Olive Oil Foots**  
**SUPERIOR QUALITY**  
**AND ALL OTHER SOAP MATERIALS**

**WELCH, HOLME & CLARK CO.**  
**383 West St., New York**

November 14, 1914.

**SOUTHERN MARKETS**

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., November 12.—Crude cottonseed oil bid 32½c. for November, 33c. for December; market firm; Southeastern mills selling very little on this rise.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., November 12.—Crude cottonseed oil, 32½c.; very dull. Meal firm at \$20, f. o. b. mills, for 7½ per cent. ammonia. Hulls still extremely weak and in poor demand.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., November 12.—Cotton oil market firm; prime crude, 33@33½c. Prime 8 per cent. meal higher, at \$22@22.50. Hull market stronger at \$4@4.25, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., November 12.—Texas crude cottonseed oil barely steady at 32c. bid, 32½c. asked; offerings light; buyers indifferent. Prime meal, 8 per cent., higher at \$24; 7½ per cent. meal, \$22.75, short ton. New Orleans. Cake active at \$20, loose, shipside. Hulls weak at \$5 loose, \$7.50 sacked, here.

**AMERICAN COTTON OIL FINANCES.**

The annual financial report of the American Cotton Oil Company was made at the recent directors' meeting, when the usual semi-annual dividend of 3 per cent. on preferred stock was declared, payable December 1. The statement shows a balance in the profit and loss account on August 31, 1914, of \$10,531,496.72. Cash on hand took care of all current liabilities, with \$2,000,000 over. The excess of current assets would more than cover all outstanding debenture bonds. The report, giving various facts, says in part:

The total amount of gold debenture bonds outstanding is \$10,000,000, thus: \$5,000,000 maturing November 1, 1915, and bearing interest at 4½ per cent. per annum, payable quarterly; \$5,000,000 part of an authorized issue of \$15,000,000 5 per cent. gold bonds, bearing date of May 1, 1911, and maturing in twenty years, interest payable semi-annually, on the first days of May and November. Of the amount authorized and unissued \$5,000,000 are set aside for the retirement of the debenture bonds maturing November 1, 1915, and the remaining \$5,000,000 are reserved for the future uses of the company. All the properties are free from mortgage or other lien.

The good working condition of the properties has been maintained during the year by the expenditure of \$682,370.32, of which \$619,091.97 has been charged to operating expenses for the same period, and \$63,278.35 against the reserve fund for replacements.

The net working capital of the company

**FLOYD & K STS.**

CABLE ADDRESS "COTTONOID."

on August 31, 1914, was \$11,421,301.41, of which \$3,437,633.72 was cash in banks, and \$7,983,667.69 was bills and accounts receivable, marketable products, raw materials and supplies, after deducting current liabilities. The item accounts payable represents the current bills unadjusted and not matured at the close of the fiscal year. The current assets are \$12,825,045.83, as against total current liabilities of \$1,403,744.42.

The board of directors, at the regular monthly meetings in May and November, declared the usual semi-annual dividends of 3 per cent. upon the preferred stock, payable respectively on June 1, and December 1, 1914, being the forty-fifth and forty-sixth consecutive dividends upon this stock. The balance of earnings, amounting to \$400,707.39, after deduction of bond interest and dividends, has been added to working capital.

Toward the end of the fiscal year the European war situation rendered it difficult to make shipments of goods already sold, and curtailed orders from the countries involved. In addition, the market prices of finished products and of raw materials were largely reduced. These lower values have been expressed in the inventories at the end of the year.

The item shown as good will, trade marks, processes, etc., represents the amount as adjusted about the time of the formation of the company, and has not been changed since 1895. Our trade marks and trade names have continued to grow in importance since then, and new and valuable trade names and processes have been added.

All amounts expended for advertising have been charged to operating expense during the year in which the expenditure was made, and have not been capitalized. During the year much progress has been made in simplifying the internal organization, resulting in improved efficiency of operation in the various branches of the business.

The balance sheet shows:

ASSETS.	
Real estate, buildings, machinery, investments, etc.	
Balance August 31, 1913.....	\$15,601,597.41
Additions during the year.....	349,428.00
\$15,951,025.50	
Cash in banks.....	\$3,437,633.72
Bills and accounts receivable and advances for merchandise.....	4,941,548.79
Marketable products, raw materials and supplies on hand.....	4,445,863.32
Current assets.....	12,825,045.83
\$28,776,071.33	
Good will, trade-marks, brands, patents, processes, etc., at formation of company.....	\$23,594,860.81
Less balance of general profit and loss account as per page 4 of this report.....	10,531,496.72
13,063,375.00	
	\$41,839,444.42

LIABILITIES.	
Capital stock, preferred.....	\$10,198,600.00
Capital stock, common.....	20,237,100.00
	\$30,435,700.00
Debenture bonds.....	10,000,000.00
	\$40,435,700.00

Bills payable .....	None
Accounts payable .....	\$322,123.64
Reserves for contingencies .....	673,579.45
Interest accrued upon debenture bonds .....	102,063.33
Preferred stock semi-annual dividend No. 46, payable December 1, 1914 .....	305,958.00
Current liabilities.....	1,403,744.42
	\$41,839,444.42

There are plenty of men out of employment, but a good cotton oil mill man need never be idle if he makes use of the "Wanted" department of The National Provisioner. It's page 48.

**Tankage Disposal Plants**

BULLETIN NO. 40.

Gives the value of garbage, tankage and offals from abattoirs and tells how to economically treat the same. It also gives very much valuable information.

**The C. O. Bartlett and Snow Co.**  
Cleveland, Ohio, and 50 Church St., New York City

# COTTONSEED OIL

## WEEKLY REVIEW

**THE NATIONAL PROVISIONER** is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

**Irregular Market—Undertone Steady—Consumers Interested—Speculative Interests Buy and Sell—Mills More Independent Than Recently.**

It was not surprising that the cottonseed oil market fluctuated erratically during the past several days, following the vicious swings of recent date. There were efforts made to restore equilibrium, a basis where consumers would again become interested, and mills at the south be satisfied.

At somewhat around the 5½c. level spot oil seemed to be in very fair demand, and there was enough crude oil selling to supply this inquiry. The opinion was expressed in unbiased quarters that the severe fluctuations during the first part of the month represented extremes for several weeks, unless unforeseen features soon manifest themselves.

The buying by users of cotton oil was partly stimulated by the continued strength in the lard market, which had for its inception the scare which attended the discovery of foot-and-mouth disease the preceding week at various stock yard centers. It was predicted that slaughtering operations would be resumed in the very near future, but little was said of a possible material reaction in the lard market, and the consensus of opinion is that the con-

sumption of compound lard will continue liberal.

Further sales of oil have been made to northern Europe, and on the decline English purchases were noted. Less was heard of purchases for Mediterranean ports. However, the view is still expressed that the shipments this season will gain steadily over those of last year, and these larger exports, in conjunction with the big home business made possible by the low prices, will furnish the cotton oil trade with a new record as far as disappearance of production is concerned.

This theory has been expounded for several weeks, but seems to be meeting with more favor at this time, and speculative buying of oil is noted on the recessions, as a result. No astonishment is expressed because of the belated recognition of this and other arguments for higher prices. The excitement attendant upon the war has largely waned, and fundamental conditions are receiving sober consideration.

Some of the prominent western interests were sellers in the market during the week, at times under cover. This liquidation did not represent a change of attitude, but merely an operation based on the belief that no runaway market for cotton oil was likely to be wit-

nessed. It was claimed by members of this group that they anticipated higher prices ultimately, but were still mindful, at this stage, of the crude oil to be liquidated.

Southern interests have been commenting on the improved financial situation through the country, incident upon the inauguration of the Federal Reserve banking system. The view obtains that purchasers of cotton, cottonseed and oil will have more to reckon with than has been the case, as a result of better borrowing facilities for holders and passing of demobilization.

The price of seed has gained slightly, and is above the average reported by the Government on November 1 of slightly over \$15 per ton, which compared with \$22 a year ago. The enhancement of crude oil values was not alone responsible for this recovery; the more independent position of mills contributed, as did the substantial rise in cotton values. It is obvious that a further material recovery in the cotton market would militate against a decided area reduction, and should this occur, there will be greater inroads on the seed supplies than were calculated upon recently.

Still, as far as this year's oil production is concerned, the amount promises to be quite as heavy as, if not in excess of, the greatest

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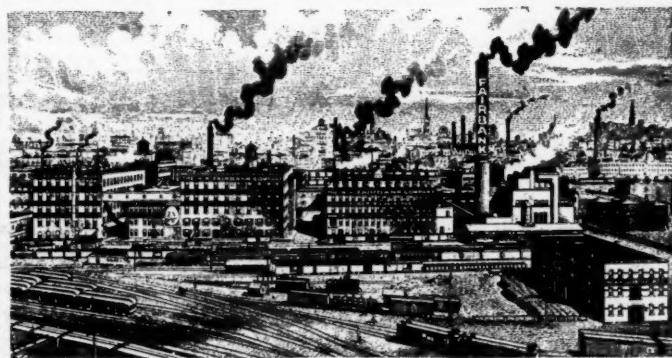
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Philadelphia	Pittsburgh
Atlanta	New Orleans
Fort Worth	St. Louis
San Francisco	Minneapolis
	Montreal



CHICAGO FACTORY, THE N. K. FAIRBANK COMPANY.

November 14, 1914.

volume ever reported, which was in 1911-12, when more than 200,000,000 gallons of crude were made available. Refining losses at present still average under the usual basis of ten per cent, and cotton picking weather is exceptionally favorable over a large area. The last ginning report showed that to November 1 there had been 9,829,000 bales ginned, or a million more than the previous year, and the quantity added to the confidence of those who are counting on about 15½ million bales of seed cotton.

## Closing prices:

Saturday, November 7.—Spot, \$5.50@6; November, \$5.50@5.60; December, \$5.55@5.56; January, \$5.65@5.68; February, \$5.71@5.79; March, \$5.87@5.89; April, \$5.90@5.95; May, \$6.07@6.10; June, \$6.10@6.25. Futures closed at 15 to 25 decline. Sales were: December, 800, \$5.55; January, 4,500, \$5.80@5.66; February, 300, \$5.86@5.84; March, 3,600, \$6@5.81; April, 500, \$5.95; May, 4,200, \$6.15@6.02. Total sales, 13,900 bbls. Good off, \$5.10@5.60; off, \$5.20@5.60; reddish off, \$5@5.60; winter, \$5.65; summer, \$5.65; prime crude S. E., \$4.27@4.53.

Monday, November 9.—Spot, \$5.30@5.43; November, \$5.30@5.38; December, \$5.42@5.48; January, \$5.55@5.57; February, \$5.67@5.60; March, \$5.79@5.81; April, \$5.87@5.92; May, \$5.99@6.01; June, \$6.05@6.15. Futures closed at 3 to 20 decline. Sales were: November, 100, \$5.39@5.39; December, 1,500, \$5.53@5.50; January, 700, \$5.62@5.53; February, 200, \$6.68@5.68; March, 3,300, \$5.88@5.80; May, 5,800, \$6.10@5.98. Total sales, 11,600 bbls. Good off, \$5.20@5.38; off, \$5.16@5.38; reddish off, \$5@5.38; winter, \$5.50@6.50; summer, \$5.50@6.50; prime crude S. E., \$4.27 nom.

Tuesday, November 10.—Spot, \$5.33@5.41; November, \$5.33@5.38; December, \$5.44@5.46; January, \$5.56@5.58; February, \$5.65@5.72; March, \$5.83@5.86; April, \$5.86@5.93; May, \$6.05@6.07; June, \$6.10@6.20. Futures closed at 2 decline to 6 advance. Sales were: November, 100, \$5.33; December, 600, \$5.50@5.45; January, 4,900, \$5.67@5.57; February, 200, \$5.78; March, 3,500, \$5.90@5.83; May, 6,300, \$6.13@6.03. Total sales, 15,600 bbls. Good off, \$5.25@5.37; off, \$5.15@5.37; reddish off, \$5@5.37; winter, \$5.50; summer, \$5.50; prime crude S. E., \$4.27@4.33.

Wednesday, November 11.—Spot, \$5.25@5.32; November, \$5.25@5.35; December, \$5.39@5.41; January, \$5.57@5.58; February, \$5.65@5.70; March, \$5.86@5.88; April, \$5.90@5.94; May, \$6.08@6.09; June, \$6.10@6.21. Futures closed at 8 decline to 4 advance. Sales were: December, 1,000, \$5.42@5.41; January, 7,500, \$5.65@5.57; March, 1,400, \$5.90@5.85; May, 6,400, \$6.12@6.08. Total sales, 16,300 bbls. Good off, \$5.15@5.35; off, \$5.05@5.35; reddish off, \$5@5.35; winter, \$5.50@6.50; summer, \$5.50@6.50; prime crude S. E., \$4.27 nom.

Thursday, November 12.—Spot, \$5.28@5.40; November, \$5.30@5.38; December, \$5.38@5.40; January, \$5.55@5.56; February, \$5.65@5.75; March, \$5.84@5.86; April, \$5.89@5.95; May, \$6.06@6.08; June, \$6.10@6.20. Futures closed at 5 advance to 2 decline. Sales were: November, 100, \$5.25; December, 400, \$5.35@5.33; January, 3,900, \$5.56@5.47; March, 1,800, \$5.81@5.75; April, 300, \$5.87; May, 2,000, \$6.07@5.97. Total sales, 8,500. Good off, \$5.20@5.38; off, \$5.10@5.27; reddish off, \$5@5.26; winter, \$5.40; summer, \$5.40; prime crude S. E., \$4.27 @4.33.

SEE PAGE 29 FOR FRIDAY'S MARKETS.

## COTTONSEED OIL EXPORTS

[EDITOR'S NOTE.—The Government has instructed the Customs Service to withhold all details of exports from the public for 30 days, from November 1, so that shipments may not be interfered with by warring nations. This causes our export reports to be much curtailed. Complete figures will be given later.]

Exports of cottonseed oil reported for the week ending November 12, 1914, and for the period since September 1, 1914, were as follows:

	Week ending Nov. 12, '14.	Since Sept. 1, '14.	Week ending Nov. 12, Sept. 1, 1913.	Same period
	Bbls.	Bbls.	Bbls.	Bbls.
From New York—				
Barbados, W. I.	—	681	—	—
Bergen, Norway	—	1,615	—	753
Bristol, England	—	25	—	1,017
Buenaventura, Colombia	—	33	—	200
Buenos Aires, A. R.	—	768	—	3,900
Cape Town, Africa	—	92	—	130
Christiania, Norway	—	300	—	1
Colon, Panama	—	95	—	3,420
Copenhagen, Denmark	—	9,199	—	2,106
Cristobal, Panama	—	273	—	2,327
Demerara, British Guiana	—	227	—	Canada (including overland) —
Genoa, Italy	—	398	—	2,106
Glasgow, Scotland	—	200	—	Mexico (including overland) —
Havana, Cuba	—	566	—	1
Havre, France	—	2,675	—	2,328
Hull, England	—	274	—	Same
Kingston, W. I.	—	303	Nov. 12, Sept. 1, 1913,	period
La Guaira, Venezuela	—	3	Recapitulation—	Recapitulation—
Liverpool, England	—	3,079	Bbls.	Bbls.
London, England	—	8,875	From New York	6,596
Macoris, S. D.	—	42	From New Orleans	835
Manchester, England	—	930	From Baltimore	—
Manzanillo, Cuba	—	81	From Savannah	—
Marseilles, France	—	285	From Newport News	—
Matanzas, W. I.	—	15	From Norfolk	—
Monte Cristi, San Domingo	—	214	From San Francisco	—
Montevideo, Uruguay	—	1,650	From all other ports	2,106
Naples, Italy	—	857	Total	9,537
Nassau, Bahamas	—	144	Total	66,626
Para, Brazil	—	8	51,935	♦♦♦
Piraeus, Greece	—	130	KENTUCKY REFINERY RESUMES.	
Ponce, P. R.	—	19	The business of the Kentucky Refining Company at Louisville, Ky., formerly one of the chief cotton oil refining concerns in the country, has been reorganized under the name of the Ohio Oil & Refinery Company. Frank J. Fulton, formerly secretary and manager of the company, has been made vice-president and general manager of the new concern and will take charge of the operation of the company's plants and business. It is reported that the plants will be run at full capacity, and that the purchase of raw material has already begun.	
Port au Prince, W. I.	—	5	Reporting the new enterprise the Louisville Post says:	
Port Limon, C. R.	—	16	The Kentucky Refining Company, for years one of the biggest industries in the city, after reverses due to the panic of 1907, suspended operations some time ago, and efforts have been under way for some time for a reorganization. The principal work on this line has been done by a creditors' committee, headed by Mr. Embry L. Swearingen, president of the First National Bank, and Mr. Oscar Fenley, president of the National Bank of Kentucky.	
Rio de Janeiro, Brazil	—	450	As a result, the plant has been leased to the Sulzberger & Sons Company of New York, the third largest packing company in the country, ranking next to Armour and Swift. It is a \$32,000,000 corporation, doing a business of \$125,000,000 a year, hence the refining company has back of it unlimited capital. The Sulzbergers will operate the plant under the name of the Ohio Oil and Refinery Company. Mr. Frank J. Fulton, former secretary and manager of the Kentucky Refining Company, has taken charge of the business for the Sulzberger Company as vice-president and general manager.	
Rotterdam, Holland	—	6,305		
St. Johns, N. F.	—	1		
San Domingo, S. D.	—	98		
San Juan, P. R.	—	42		
Santiago, Cuba	—	364		
Santos, Brazil	—	158		
Sydney, Australia	—	10		
Trinidad, Island of	—	12		
Ports not stated	—	6,596		
Total	—	6,596		
From New Orleans—				
Bocas del Toro, Panama	—	102		
Christiania, Norway	—	1,800		
Frontera, Mexico	—	169		
Gothenberg, Sweden	—	700		
Havana, Cuba	—	75		
Progreso, Mexico	—	275		
Vera Cruz, Mexico	—	1,215		
Total	—	835		
From Baltimore—				
Glasgow, Scotland	—	155		
Rotterdam, Holland	—	281		
Total	—	436		
	54,196			
	5,186			

The Procter & Gamble Co.  
Refineries: Ivorydale, O.; Port Ivory, N.Y.; Kansas City, Kans.; Macon, Ga.  
Offices: Cincinnati, Ohio  
Cable Address: Procter, Cincinnati, U.S.A.

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**Produce Exchange Building**  
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Will be pleased to quote prices on all grades of Refined Cotton Seed in barrels or loose in buyers or sellers tank cars, f. o. b. refinery  
or delivered anywhere in this country or Europe.

## COTTONSEED PRODUCTS IN NORTHERN EUROPE

### Possibilities of Increasing Our Trade in Those Countries

By Erwin W. Thompson, Commercial Agent U. S. Bureau of Foreign and Domestic Commerce

[EDITOR'S NOTE.—This is the nineteenth installment of a report by Commercial Agent Erwin W. Thompson to the Bureau of Foreign and Domestic Commerce on the trade conditions affecting cottonseed products and their competitors in Northern Europe. Mr. Thompson, who is a recognized trade authority, both technically and commercially, has just returned from a year's study of European trade conditions. His report will be of almost as much interest to meat producers and the meat trade as to the cottonseed products industry.]

#### MARGARIN IN THE NETHERLANDS.

In the Netherlands the manufacture of margarin has been a staple industry for 25 years, and has been the most important outlet for American edible cottonseed oil. There is no law requiring the use of sesame oil, and no cottonseed oil is produced at home. This country should continue to be America's best customer as long as American oil is made good enough for Dutch high-grade goods. The import duty on vegetable oils is 0.55 florin per 100 kilos (one-tenth of a cent per pound).

From 1897 to 1906 the average export of margarin from the Netherlands was 48,000 metric tons per year, being three or four times that of butter. In recent years the relative movement has been as follows:

	1908.		1909.			
	Metric tons.					
Margarin:						
Export	42,418	46,235	56,401	45,919	59,784	77,003
Import	716	861	580	904	803	2,224
Butter:						
Export	33,072	31,156	32,866	30,170	35,149	37,069
Import	1,087	1,522	2,038	2,739	2,000	2,509
Cheese, export	48,500	60,000	50,000	51,500	59,200	66,000

Most of the margarin and butter exports go to England. The foregoing figures would indicate that the butter output had been cultivated to something of a natural limit under existing conditions. There is even a downward tendency, but this may be partly accounted for by the increase in cheese. The sum of the two has increased 25 per cent. in six years. But margarin has increased over 55 per cent., and there are no strictly natural conditions that would prevent a continued increase. It is simply a question of searching the world for raw material to supply a demand that seems practically insatiable.

These conclusions are based on net exports alone, not taking into account domestic consumption, which in 1913 reached 55,000 metric tons. For a population of 6,100,000, this is about 20 pounds per capita. It is evidently a part of the national thrift to ship away the fine butter and eat margarin, which costs about half as much.

The business is being more and more concentrated in the hands of two or three strong concerns that have distributing branches in England, Germany and Scandinavia. These concerns are also interested in oil mills for crushing copra, palm kernels and peanuts.

#### UNITED KINGDOM.

The margarin production in the United Kingdom has expanded from 40,000 tons in 1908 to 100,000 tons in 1913; at the same time the country is a continual importer of margarin and butter, as shown in the following table:

	1908.		1909.		1910.		1911.		1912.		1913.	
	Metric tons.											
Margarin	41,000	43,800	56,600	47,500	68,400	76,900						
Butter	211,100	203,600	216,300	211,700	197,500	190,700						
Total	252,100	246,800	272,900	239,200	285,900	267,600						

A production of 100,000 tons of margarin added to imports of 76,900 for 1913 would indicate, for 46,300,000 people, a per capita consumption of 8½ pounds. The butter production, estimated at 170,000 tons, added to imports of 190,700 tons, makes a per capita consumption of 17 pounds, or 25½ pounds of

	1910.		1911.		1912.		1913.	
	Metric tons.							
Margarin	56,401	45,919	59,784	77,003				
Butter	580	904	803	2,224				
Total								

margarin and butter combined.

About 75 per cent. of the margarin is made by one company, which has oil mills in Germany for making its own copra and palm-kernel oil, as they make a specialty of strictly vegetable compounds. While they use some English oil from Egyptian cotton seed, they prefer American oil and seem willing

to pay the price for the best that can be made. There is no import duty on cottonseed oil.

#### DENMARK.

Denmark is one of the few countries where exact statistics are kept of the margarin made and the ingredients used. The Danes claim to make and export the best butter in the world, and they take every precaution to render it impossible in any way to adulterate or falsify it. Their laws are very strict and specific for the handling of both products. The margarin laws comprise in effect the following:

(1) All margarin must contain enough sesame oil to insure the prescribed color reaction. (This is considered more effective than the German law requiring 10 per cent., in that it takes account of variations in char-

acter of sesame oil—either natural or acquired—and governs entirely by results. Inspectors need not stop to make qualitative determinations, but may be guided by the color reaction.)

(2) Margarin may be colored, but only up to a certain set of color scales—below that of butter—furnished by the Government. (Here again the Danes govern by results; not concerning themselves with the method of coloring; that is, whether by the addition of coloring matter as such, or by the use of naturally colored ingredients.)

(3) Margarin may not contain more than 10 per cent. butter fat, whether derived from the milk or cream in churning, or from the use of butter as an ingredient. Margarin may not be advertised, described, or sold as containing butter fat in any proportion whatever.

(4) Margarin must be packed in oval boxes, of prescribed shape, and branded "Margarine" in letters of prescribed size, and must not bear any mark similar to those used for milk, cream or butter.

These laws, intended primarily to protect

**HARDENED EDIBLE OILS**  
**MADE FROM**  
**VEGETABLE OILS OF ALL KINDS**  
**Oils Hardened to Order**  
**The American Oil Treating and Hardening Co.**  
**CINCINNATI, OHIO, U. S. A.**

November 14, 1914.

butter, seem to have fostered—or at least not hindered—the expansion of the margarin industry, for it has made rapid progress, though catering entirely to a domestic clientele, which is almost exclusively engaged with the rival product. In 1890 the total consumption of margarin was 7,000 metric tons, or 8.8 pounds per capita; in 1900, 16,426 metric tons, or 14.8 pounds per capita; in 1910, 34,320 metric tons, or 28.4 pounds per capita; in 1912, 39,620 metric tons, or 32.6 pounds per capita.

The official records of the composition of Danish margarin for a series of years, as shown in the following table, throw light on the increasing substitution of vegetable for animal hard fats, and the influence of this movement on the consumption of soft fats:

Ingredients.	1910.		1911.		1912.	
	Metric tons.	Per cent.	Metric tons.	Per cent.	Metric tons.	Per cent.
Soft fats:						
Sesame oil .....	3,200	9.3	3,100	8.8	3,200	8.1
Peanut oil .....	1,400	4.1	1,700	4.8	2,600	6.5
Cottonseed oil, American .....	2,100	6.1	2,100	5.9	3,200	8.1
Total soft fats .....	6,700	19.5	6,900	19.5	9,000	22.7
Animal hard fats:						
Oleo oil .....	4,100	11.9	3,600	10.2	2,600	6.5
Oleo stock .....	4,100	11.9	3,200	9.0	2,500	6.3
Neutral lard .....	3,100	9.1	2,300	6.5	2,800	7.1
Total animal hard fats .....	11,300	32.9	9,100	25.7	7,900	19.9
Copra oil .....	10,700	31.2	13,700	38.7	16,200	40.9
Total hard fats .....	22,000	64.1	22,800	64.4	24,100	60.8
Total soft fats .....	<b>6,700</b>	<b>19.5</b>	<b>6,900</b>	<b>19.5</b>	<b>9,000</b>	<b>22.7</b>
Total fats .....	28,700	83.6	29,700	83.9	33,100	83.5
Water, milk, salt .....	5,620	16.4	5,700	16.1	6,520	16.5
Margarin made .....	34,320	100.0	35,400	100.0	39,620	100.0

In 1910, when there was about an equal amount of animal and vegetable hard fats, the total of hard fats was 64.1 per cent. of the margarin produced, but in 1912 the amount of vegetable hard fats used was twice that of animal fat, and at the same time the total of hard fats was reduced to 60.8 per cent. This allowed the proportion of soft oils to advance from 19.5 per cent. in 1910 to 22.7 per cent. in 1912. As there is evidence of a growing tendency in this direction throughout Europe, it points to a somewhat enlarged outlet for cottonseed oil. The import tariff is very favorable to cottonseed oil. It must pay a duty of 5 crowns per 100 kilos (0.6 cent per pound), but if used in margarin this duty is rebated.

Whether on account of the use of vegetable fats or not, the figures for Denmark show that while the production of margarin increased 15.4 per cent. in two years, the use of cottonseed oil as an ingredient increased 52.4 per cent. This relative advance has been aided by the progressively restricted use of sesame oil, which shows a decline from 9.3 to 8.1 per cent. This, in turn, may have been influenced by a little closer adherence to the legal minimum, on account of the high cost of this oil; or it may have itself been influenced by the increasing use of copra oil, if the sesame reaction is more observable when copra oil is present.

#### NORWAY.

The production of margarin in Norway was 24,214 metric tons in 1911 and 26,355 in 1912, of which 647 tons were exported in 1911 and 641 in 1912. While the total tonnage is not great, the per capita consumption, 33½ pounds, is very high. Cottonseed oil from America is the popular soft ingredient. The import tariff is 4 crowns per 100 kilos (0.49 cent per pound). The import tariff on margarin is 15 crowns per 100 kilos (1.83 cents per pound). There is no legal requirement

as to the use of sesame oil, and none is used. There is no restriction as to color. Manufacturers prefer white oil, so that the product can easily be colored to taste. Packages must have a red band painted around them, as in Germany.

#### SWEDEN.

The production of margarin in Sweden in 1909 was 12,264 metric tons; in 1910, 15,894; in 1911, 17,994, and in 1913, 20,000, estimated. The per capita consumption in 1911 was 7 pounds. Cottonseed oil is admitted free, and is well liked, the imports in 1911 amounting to 2,314 tons, which figures about 13 per cent. of the margarin made.

(To be continued.)

product of iron and steel whose mission in the European war is mainly one of mercy rather than of carnage?"

Mr. Kissel was watching the loading of a large export order of KisselKar trucks as he asked the question to which he himself immediately supplied the right answer.

"Yes, cannon, rifles, swords, bayonets, bullets—in fact everything that is metal save motor trucks, are exclusively agents of destruction and disaster."

"But trucks are used principally in the commissary, supply and hospital service. It is due to these trucks that immense armies can be properly provisioned, fed and clothed. It is due to them that the sick and wounded can be more quickly reached and cared for than was ever before possible in war. Countless lives have been saved in this conflict through the superior efficiency of motor trucks in the ambulance corps."

"And when it is all over motor trucks will be the most prominent factor in the work of restoration. A vast wasted territory must be cleared, new roads laid, new cities built. Motor trucks with ability for work and a ground-covering capacity three and four times that of animals will reduce the time and expense of this great work many fold."

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Secretary-Treasurer, Robt. Gibson, Dallas, Texas.

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Vice-President, B. W. Couch, Fort Worth.  
Secretary, Robert Gibson, Dallas.  
Treasurer, J. A. Underwood, Honey Grove.

## THE WEEK'S CLOSING MARKETS

### FRIDAY'S GENERAL MARKETS.

#### Lard in New York.

New York, November 13.—Market steady. Western steam, \$11.95; Middle West, \$11.70@11.80; city steam, 11½c. nom.; refined Continental, \$12.45; South American, \$12.65; Brazil, kegs, \$13.65; compound, 7%@7½c. nom.

#### Marseilles Oils.

Marseilles, November 13.—Copra fabrique, 108 fr.; copra edible, — fr.; peanut fabrique, 75 fr.; edible, —.

#### Liverpool Produce Market.

Liverpool, November 13.—(By Cable.)—Beef, extra India mess, —; pork, prime mess, —; shoulders, square, 73s.; New York, 69s. 6d.; picnic, 59s.; hams, long, 75s. 3d.; American cut, 68s. 6d. Bacon, Cumberland cut, 71s.; long clear, 79s. 3d.; short backs, 70s. 6d.; bellies, clear, 78s. Lard, spot prime, 57s. 6d.; American refined contract, 54s. 9d. 28-lb. boxes, 58s. 6d. Lard (Hamburg), nominal. Tallow, prime city, 31s. 6d.; choice, 32s. 10½d. Cheese, Canadian finest white, new, 72s. Tallow, Australian (at London), 30s.

### FRIDAY'S CLOSINGS.

#### Provisions.

The market was quiet and a little lower with a quiet demand for cash product.

#### Stearine.

The market was quiet and steady with oleo quoted 9½c.

#### Tallow.

The market was quiet with only small interest reported. City was quoted at 6½c., specials 6¾c.

#### Cottonseed Oil.

Trading was rather quiet, with prices a little higher on smaller crude offerings and fair consuming demand.

Market closed 5 points advance to 2 points decline. Sales, 6,900 bbls. Spot oil, \$5.35@5.43. Crude, Southeast, \$4.27@4.33. Closing quotations on futures: November, \$5.35@5.40; December, \$5.39@5.42; January, \$5.55@5.56; February, \$5.70@5.80; March, \$5.82@5.84; April, \$5.92@5.95; May, \$6.07@6.08; June, \$6.12@6.20; good off oil, \$5.26@5.40; off oil, \$5.25@5.40; red off oil, \$5@5.30; winter oil, \$5.50 bid; summer white oil, \$5.50 bid.

### FRIDAY'S LIVESTOCK MARKETS.

Chicago, November 13.—No report. Yards closed.

Sioux City, November 13.—Hogs steady, at \$7.30@7.45.

Buffalo, November 13.—No receipts of live stock of any kind. A small portion of the stock yards will be allowed to do business on Monday, November 16.

Kansas City, November 13.—Hogs higher, at \$7.25@7.95.

South Omaha, November 13.—Hogs steady, at \$7.20@7.65.

St. Joseph, November 13.—Hogs strong, at \$7.32½@7.95.

Louisville, November 13.—Yards closed.

Indianapolis, November 13.—Hogs lower, at \$7@7.35.

### NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 9, 1914.

#### Sheep and

	Beeves.	Calves.	Lambs.	Hogs.
New York	1,951	2,900	6,550	5,540
Jersey City	5,106	2,415	28,577	24,590
Central Union	1,975	711	17,966	...
<b>Totals</b>	<b>9,062</b>	<b>6,026</b>	<b>53,003</b>	<b>30,130</b>
<b>Totals last week</b>	<b>10,065</b>	<b>7,238</b>	<b>52,856</b>	<b>32,724</b>

### THE NATIONAL PROVISIONER.

### PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 7, 1914, are reported as follows:

#### Chicago.\*

	Cattle.	Hogs.	Sheep.
S. & S. Co.	5,852	13,400	14,895
Armour & Co.	7,424	22,500	25,364
Swift & Co.	5,904	15,800	30,036
Morris & Co.	4,365	12,600	12,028
G. H. Hammond Co.	2,004	8,300	...
Libby, McNeill & Libby	2,498	...	...

Western Packing & Provision Co., 14,400 hogs; Anglo-American Provision Co., 6,500 hogs; Independent Packing Co., 12,000 hogs; Boyd, Lunham & Co., 6,100 hogs; Roberts & Oake, 5,700 hogs; Brennan Packing Co., 4,700 hogs; Miller & Hart, 4,900 hogs; others, 9,800 hogs.

#### Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,250	9,900	3,817
Fowler Packing Co.	177	...	1,520
S. & S. Co.	4,911	11,151	5,190
Swift & Co.	5,744	7,578	6,789
Cudahy Packing Co.	6,089	8,767	3,406
Morris & Co.	5,452	5,698	2,864
Blount	268	8,502	1,599
Independent Packing Co.	1,531	...	610
Schwartz, Bolen & Co.	127	4,403	...
Butchers	211	1,127	24

B. Balling, 40 cattle; Bimler, 656 hogs; Dold Packing Co., 1,968 hogs; Hell Packing Co., 1,057 hogs; S. Kraus, 190 cattle; I. Meyer, 429 cattle; John Morrell & Co., 246 cattle; North Packing & Provision Co., 288 hogs; Peters Packing Co., 136 hogs; M. Rice, 3,384 hogs; J. Stern & Sons, 245 cattle; St. Louis Dressed Beef Co., 146 cattle; United Dressed Beef Co., 204 cattle; Wolf Packing Co., 77 cattle.

#### Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,426	2,618	2,447
Swift & Co.	3,634	4,646	12,652
Cudahy Packing Co.	3,545	6,914	8,313
Armour & Co.	2,337	9,046	13,471
Swartz & Co.	...	1,998	...
J. W. Murphy	...	1,158	...
Others	10,999	...	20,473

Lincoln Packing Co., 103 cattle; South Omaha Packing Co., 15 cattle; John Morrell & Co., 61 cattle; S. & S. Co., 34 cattle; T. M. Sinclair & Co., 2 cattle; Independent Packing Co., 494 hogs.

#### St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	8,706	11,757	5,151
Swift & Co.	11,136	11,905	5,447
Armour & Co.	9,779	11,454	4,745
St. Louis Dressed Beef Co.	136	...	...
Independent Packing Co.	319	3,824	...
East Side Packing Co.	320	3,824	...
J. H. Belz Provision Co.	...	302	...
Hell Packing Co.	...	316	...
Krey Packing Co.	27	587	...
Carondelet Packing Co.	1	96	...
Sartorius Provision Co.	4	105	...
Others	1,492	5,791	395

#### St. Joseph.\*

	Cattle.	Hogs.	Sheep.
Swift & Co.	1,900	10,300	2,647
Hammond Packing Co.	650	5,500	1,654
Morris & Co.	594	6,695	1,771
United Dressed Beef Co.	18	...	...
Shippers	36	5,516	...

#### Sioux City.

	Cattle.	Hogs.	Sheep.
Cudahy Packing Co.	1,597	6,376	...
Armour & Co.	998	6,377	...
Others	7,600	...	...

### LIMIT CREDIT TO OLD CUSTOMERS.

The movement in favor of a cash system in the butcher shop is spreading. At the last meeting of the Master Butchers' Association at Utica, N. Y., it was decided to extend credit to those who already have accounts, with the understanding that all accounts are to be paid promptly every week. No new accounts will be opened.

Some of the members wanted to abolish the credit system entirely, but it was finally decided to accommodate customers already on the books with weekly accounts.

### SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 7, 1914:

#### CATTLE.

Chicago	50,305
Kansas City	31,953
Omaha	8,930
St. Joseph	8,001
Cudahy	424
Sioux City	2,909
South St. Paul	7,653
New York and Jersey City	9,032
Fort Worth	11,016
Philadelphia	4,683
Pittsburgh	2,171
Denver	1,333
Oklahoma City	4,447
Cincinnati	6,250

#### HOGS.

Chicago	131,068
Kansas City	50,243
Omaha	24,629
St. Joseph	42,099
Cudahy	11,165
Sioux City	14,331
Ottumwa	13,400
Cedar Rapids	9,706
South St. Paul	25,503
New York and Jersey City	30,130
Fort Worth	10,020
Philadelphia	5,886
Pittsburgh	10,685
Denver	4,886
Oklahoma City	8,787
Cincinnati	18,171

#### SHEEP.

Chicago	117,056
Kansas City	23,701
Omaha	38,923
St. Joseph	8,092
Cudahy	640
Sioux City	12,114
South St. Paul	11,028
New York and Jersey City	53,093
Fort Worth	3,262
Philadelphia	12,624
Pittsburgh	5,342
Denver	5,480
Oklahoma City	675

### SAVE YOUR NATIONAL PROVISIONER.

How often have you wished to refer to an article or an item of trade information or some valuable trade statistics in some back copy of The National Provisioner, only to find that copy lost or mutilated? You will be glad to know that we have succeeded at last in securing a really practical binder. You can now have your Provisioner in the form of a handsomely bound book ready to refer to at any time.

The new binder is the simplest made. The binding is as simple as sticking papers on an



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November 14, 1914.

## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

The cattle epidemic takes precedence of everything else this week. It is estimated that the dipping of hides under the disinfection order will cost  $\frac{1}{4}$ c. a pound. The demand for hides is almost feverish. The export orders for leather, shoes and harness have prompted tanners to buy raw material.

### Chicago.

**PACKER HIDES.**—Chicago packers seem successful in keeping hides moving out to tanners in current and advanced slaughter at steady to stronger prices. Light native cows, for instance, have sold as far ahead as February production at one point by one packer. Others have moved January stock freely. All native hides are in good request, but are held in extremely meager supply, most sellers having nothing to offer. Native steers moved at the former top rate of  $21\frac{1}{2}$ c., involving 3,000 November and December hides. This figure is said to be bid for more, principally of early slaughter, and 22c. is asked. Deferred slaughter is available at  $21\frac{1}{2}$ c. Spread native steers continue quiet, and are quoted nominally at  $22@22\frac{1}{2}$ c. last paid for summer and fall kill. Unsold supplies are moderate. Heavy Texas steers were dull. No trades were reported, although there were a few rumors around connecting this selection with movement on a  $19\frac{1}{2}$ c. basis. Last sales were at  $19\frac{1}{2}@19\frac{1}{4}$ c. Lights and extreme lights sold freely. One trade involving 16,000 September, October and November kill moved at  $18\frac{1}{2}$ c. and  $18\frac{1}{4}$ c., respectively. Another trade in 7,000 September, October and November extreme light weights sold at  $18\frac{1}{4}$ c. and another sale of 4,000 August and September extreme light weights brought  $18\frac{1}{4}$ c. Butt branded steers remained quiet. Last sales were at  $19\frac{1}{4}$ c. There was a rumor around the market that  $19\frac{1}{2}$ c. had been paid, but this could not be confirmed. Colorado steers were moved in several lots to an aggregate of 10,000 October and November hides at  $18\frac{1}{2}$ c., the former sale rate. Some packers are talking a 19c. market for the near future. Branded cows were active. Several lots of late October kill on which no grubbing is allowed sold at  $18\frac{1}{4}$ c., aggregating 10,000 hides and two lots of about 11,000 similar kill went at  $18\frac{1}{2}$ c. Another trade involving 10,000 September branded cows was effected early in the week at  $18\frac{1}{2}$ c. Killers demand  $18\frac{1}{2}$ c. firmly for their small unsold stocks of this selection. Heavy native cows were quiet. Some reports were going around the market connecting this selection with movement at 20c.; but no details could be learned. Some killers are talking  $20\frac{1}{2}$ c. for heavy cows. Light native cows received considerable attention. Numerous sales aggregating about 25,000 hides were effected at 20c., of slaughter from December to the end of February. Most of the hides were of January take-off, however, and in straight weights. Some 25 to 43-lb. weights moved and others in weights 43 to 55 lbs. Native bulls went at  $16\frac{1}{2}$ c. for about 5,000 June to January hides and another lot of 500 similar kill sold at  $16\frac{1}{2}@17$ c., the outside price being for slaughtering points at particularly light average. Some winter bulls are held here awaiting sale, for which 15c. is asked. Branded bulls were steady and sold at  $15\frac{1}{2}$ c. involving 5,000 Octo-

ber and November slaughter. Some of the light average slaughtering points were included in this transaction at 16c.

**LATER.**—Branded hides are a shade less active. Three thousand native bulls from August forward brought 17c. for light average and  $16\frac{1}{2}$ c. for heavy.

**COUNTRY HIDES.**—Trade is slow this week, due largely to the extremely high rates prevailing and also to the quarantine established by the government. Hide sales throughout the week were rather few, but embraced practically all goods offered. Strong rates were paid. Heavy steers were not moved this week. This selection is quoted strong on an 18c. basis for business. Heavy cows moved at  $17\frac{1}{2}$ c. early in the week for a car of seasonable hides. Another car went at 18c. along with some buff weights at the same rate. Buffs brought  $17\frac{1}{2}$ c. early in the week for a car of seasonable hides. Two cars of Ohio buffs went at 18c. for movement in this direction, and several sales aggregating 3,000 hides were effected at 18c. in local goods. No seconds were reported moved alone. The situation at outside points is steady at  $17\frac{1}{4}$ @ $17\frac{1}{2}$ c. delivered Chicago basis for all weights of seasonable hides as to quality. Country collectors are offering more goods than formerly, and seem willing to trade, believing that existing rates can hardly be bettered by waiting. Extremes went at 19c. involving about 3,000 local hides. No other trading reported. Branded hides were dull. No trading reported. Last sales were at  $13\frac{1}{4}$ @14c. flat in bundle condition. Unsold stocks are ample with holders asking up to  $14\frac{1}{2}$ c. for them. Buyers are not anxious to operate. Country packer branded hides range up to 16c. asked, as to quality and percentage of steers included. Bulls were inquired for and bids at 14c. were said to have been refused. Last sales were at  $13\frac{1}{4}$ @14c. Holders are talking  $14\frac{1}{4}$ c. for country run. Country packer bulls are held at  $14\frac{1}{4}$ @ $14\frac{1}{2}$ c. for business as to quality.

**LATER.**—Bids of  $18\frac{1}{4}$ c. for buffs refused. Heavy bids held at buff price,  $18\frac{1}{2}$ c. Extremes are slower at 19c. Car city calf sold  $22\frac{1}{2}$ c. Lot of 20,000 packer kips, 22c.

**CALFSKINS** moved at 23c. for a car of first salted Chicago city skins. Bids at  $22\frac{1}{2}$ c. for more have been refused. Outside city skins are held at  $22\frac{1}{2}$ c., with last sales at  $22@22\frac{1}{2}$ c. Unsold stocks are moderate. Countries quoted at  $20@21$ c. nominal; packers are wanted at  $24\frac{1}{2}$ c. for salting from September to January, several bids on that basis reported. Holders want 25c. for their small supplies. Deacons quoted at 90c. @ \$1 asked; light calf at  $1.10@1.20$  for country run; city skins moved at  $1.20@1.40$  deacons and light calf, respectively. Kipskins were quiet. Unsold stocks are moderate, and the quality at present is good. Country run of skins is quoted at 20c. last paid. City skins last moved at  $20\frac{1}{2}$ c. and packers at 21c.

**HORSEHIDES** continue dull. Tanners want to purchase at very low levels, and sellers refuse to sacrifice their ample supplies. Regular country run of hides quoted at  $4.75@4.90$  bid and  $5.25$  usually asked for business; cities quoted at  $5$  bid up to  $5.50$  asked. Seconds are quoted at  $1$  reduction, with ponies and glues out at  $1.50@2$ , and coltskins at  $50@75$ c. for business, as to quality.

**HOGSKINS** are moving out slowly at  $50@60$ c. for the regular country collection with the rejected pigs and glues out at half price. Buyers are taking these skins a little more freely.

**SHEEP PELTS.**—Prices on packer pelts advanced sharply. Early November packer sheep and lambskins moved as high as  $\$1.30$ . Unsold stocks are moderate and firmly held on this basis with bids at  $\$1.25$  refused. Country sheep and lambskins are bringing  $80c. @ \$1$  average, as to quality. Country packer skins are quoted up to  $\$1.15$  average for best lots of late take-off. Dry Western pelts are steady at  $16@17\frac{1}{2}$ c. asked as to lots; outside for the best Montana varieties.

### Kansas City.

Some sources published that total trading was 140,000 to 150,000 hides; however, the actual trading this past week will not figure to exceed 95,000 to 100,000, as a good deal of the trading they are reporting in the total of 150,000 occurred the previous week. Practically all selections participated in the trading this week, with the exception of native steers, butt brands and heavy native cows. It is the light average hides all along the line that have the preference, and were taken in the largest quantities, such as light and extreme Texas, light native cows, branded cows, light average native bulls and light average branded bulls. Butt brands have been rather neglected, although there has been a little trading in Colorados at  $18\frac{1}{2}$ c., but heavy Texas are much neglected even at  $19\frac{1}{2}$ c., and some packers are inclined to talk firm at  $19\frac{1}{4}@20$ c., but without any prospects of business at these prices. One report was published in regard to 3,000 September-October native steer hides selling at  $21\frac{1}{2}$ c. last week, but this is not so, as there is only one packer that has any September-October, and he will not sell them for less than 22c., although he and several of the other packers are still offering November-December at  $21\frac{1}{2}$ c., with a tendency toward 22c. Reports of trading this week in butt brands at  $19\frac{1}{4}@19\frac{1}{2}$ c. are incorrect, as there were no sales made this week, and trading the previous week in a limited way was at  $19\frac{1}{4}$ c. In Texas steers the trading was entirely confined to lights and extremes, about 15,000 of which were sold on a basis of  $18\frac{1}{4}$ c. for lights and  $18\frac{1}{2}$ c. for extremes, September-October; the balance were all extremes alone at  $18\frac{1}{4}$ c., some of which were September-October together; others strictly October at the same price, and some of the packers are now talking 19c. and  $18\frac{1}{2}$ c. for Octobers. Around 10,000 to 15,000 Colorados, mostly October salting, were sold at  $18\frac{1}{2}$ c., and the market now pretty well cleaned up. No trading at all in heavy native cows as the demand seems to be centered entirely on the light weights. However, as light cows are now practically all cleaned up to January 1, some packers having sold their entire January production, packers think tanners will have to have heavy native cows, consequently some of them are asking  $20\frac{1}{2}@21$ c. for October-November-December, but buyers are of the impression that heavy cows can still be bought at 20c., especially December alone. Light native cows sold to the extent of about 25,000 to 30,000, all at 20c., and were about evenly divided between December and January, some of the trading being for 25 to 55 lbs., others 43 to 55, and still others 25 to 43, but they all brought the same price, 20c. In branded cows the trading was around 35,000 to 40,000 last week, practically all of which was at  $18\frac{1}{4}$ c., although one lot of 7,500 that ran about 2,500 September and 5,000 early October, brought  $18\frac{1}{2}$ c. Native bulls showed quite a little activity this week, one packer selling 5,000 June 1 to November 1 at  $16\frac{1}{2}$ c., and another packer 4,500 July 1 to November 1 at  $16\frac{1}{4}$ c. In branded bulls some light average points, 3 or 4 cars, sold at  $16\frac{1}{2}$ c., while Northern heavier average points are not quotable over 15c.

(Continued on page 31.)

## LIVE STOCK MARKETS

### QUARANTINE CLOSES STOCK YARDS.

Chicago and East St. Louis Stock Yards were closed during the week because of the quarantine for foot-and-mouth disease. Disinfection of every part of these yards was completed, and it was expected that permission would be given for reopening, at least under a modified quarantine, beginning on Monday.

### KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Nov. 10.

Although cattle receipts are heavy this week, 52,000 head in two days, the scarcity of prime animals is marked. Sixteen enormous Missouri shorthorns, 1,935 lbs. average, sold at \$10.75 yesterday, intended for the American Royal Show, which is now declared off. Other steers fattened for exhibition in this show, not so heavy, brought the same figure today. Cattle worth \$10 or more were strong today, as local killers need a few, and order buyers can take a number of carloads every day. The order buying trade, of course, has jumped into prominence because of the closing of Chicago, St. Louis and other markets East. More than 5,000 cattle were shipped out last night to Eastern killers, and local packers slaughtered 12,000 head yesterday. The stocker and feeder trade has dwindled to small proportions, due to quarantining of more than a dozen States, together with the psychological effect of the existence of foot and mouth disease, against purchases of cattle at this time. Missouri and Kansas are practically the only buyers, although Nebraska and Oklahoma are also clean. Stock cattle and feeders are 50 to 75 cents lower than a week ago, and the big reduction has induced quite a number of buyers to invest, reviving the trade today. Sales of stockers and feeders today look like bargains, as for example, a drove of fairly well-bred New Mexico yearlings, steers and heifers mixed, around 500 lbs. average, at \$5.50. This kind would have sold at \$6.25 a week ago. Quarantine arrivals are generally low class, scrubs and canners, which are 25c. lower this week. A few good Oklahoma quarantine steers sold at \$7 today, medium to common steers around \$6. Unless there is a pretty liberal supply tomorrow, the general cattle market will go higher before the end of the week.

The hog supply today was 32,000 head. Order buyers were active from the start, offering 10c. lower prices, which offers were at first refused. Sellers soon broke over, however, and trading to order buyers was on a 10@15c. lower basis, while packers stayed out till late, and bought their hogs 10@25c. lower. Top was \$7.95, paid for one load of medium weight hogs; \$7.90 and \$7.85 was paid for a few loads, but bulk of sales ranged from \$7.80 downwards to \$7.30. Order buyers got 10,000 head yesterday, packers 8,000, the first time the outside trade was ever in the lead in volume of business at this market.

Sheep and lambs are uneven this week, but with a stronger tendency. Receipts are disappointing, 19,000 here yesterday, 12,000 today. Lambs sold up to \$0.15 today, 15 cents above top yesterday, best ewes \$6, yearlings \$7, feeding lambs \$6.25@7.25. As in the cattle department, higher prices are expected later this week.

### OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., Nov. 10.

Conditions in livestock circles in the West have been very unsettled for some time on account of the quarantine against the spread of the hoof-and-mouth disease. Neither this market nor the State of Nebraska was quarantined, but there was no telling how soon they might be, and as a consequence the country was unwilling to take chances, and receipts fell off sharply. Packers were also up in the air, but they needed the cattle, and there was a strong, active trade right along

as far as both beef steers and cow stuff were concerned, prices showing a 15@25c. advance for the week. Both heavy and light beeves sold up to \$10.50, but the bulk of the fair to good beef cattle are selling around \$8.50@9.50, and common to fair kinds are going at \$7@8.25 and up down. Western range beeves sold up to \$8.75 and down to \$5.75, the bulk of the fair to good grades going around \$7@8. Prime range heifers sold up to \$7.50, and common canners down to \$4.50, the bulk of the desirable butcher and beef grades going around \$5.50@6.50. Veal calves are in active demand and strong at \$7.75@10.25, and bulls, stags, etc., are in good request at stronger figures ranging from \$4.75@6.75. The quarantine to the east of Omaha has demoralized the feeder trade, and business has been light with prices low.

Receipts of hogs have also been comparatively light and prices advanced sharply the latter half of last week. Most of this advance has been sustained and values are now \$30@40c. higher than a week ago. Shipping demand has been shut off by the quarantine, but packers have been free buyers, and as usual they have been paying a premium for the desirable light and butcher weight loads and discriminating against the rough heavy and mixed stuff. Range of prices is still comparatively narrow. There were only 4,600 hogs here today, and prices were generally steady. Tops brought \$7.70, as against \$7.25 last Tuesday, and the bulk of the trading was at \$7.45@7.55, as against \$7@7.20 a week ago.

Sheep and lamb supplies have been disappointingly light and under a vigorous demand from all sources prices have gone sharply higher, the advance being all of 75c. higher than a week ago on an average, and stuff of all classes bringing the highest November prices in the history of the market. There is scarcely any competition from the feeder buyers on account of the quarantine, but fair to choice killing lambs are selling at \$8.30@9.30; yearlings, \$7.25@8; wethers, \$6.25@6.75, and ewes, \$5.35@6.

### HIDE AND SKIN MARKETS.

(Continued from page 30.)

#### New York

**DRY HIDES.**—Market strong, stocks (outside of the 20,000 Bogotas held for above the market prices) are small. Prices advanced from 1/2c. to 1c. Central Americans selling at 27c. Orinocos, 27@27½c. Bogotas are also up 1c., holders asking 28c., but no sales have been made at this figure. Late receipts include 9,000 Bogotas and 1,000 Central Americans. 4,000 La Plata frigorificos reported sold at about 20c., cost and freight. 1,000 Central Americans sold at 27c. Buenos Ayres now offered at 28½c. 6,000 Vera Cruz sold at private terms. 11,000 wet salted Mexicans reported sold at 16c.

**CITY PACKER HIDES.**—The market well cleaned up with the exception of a few thousand September and early October native steers and October Colorados. 1,400 October city packer native steers and 1,400 early November sold at 21c. 1,400 butt brands 19c. 2,000 Colorados 18½c. Four cars native cows reported brought 20½c. Two cars kosher butt brands sold at 19c., an advance of 1/4c. over previous sale. 1,000 Colorados, 18½c. Native bulls quoted at 16½c. 7,000 kosher natives moved at 21c. for October, 21½c. now asked for November natives. 3,000 Colorados brought 18½c. One car of butt brands, 18½c.

**COUNTRY HIDES.**—Strong and interesting. Buffalo held at 18@18½c. Extremes, 18½@19c. Southern hides strong with a wide range of prices. Heavy steers and cows quoted at 17½@18c. Bulls, 13½@14½c. New York State hides, 17@17½c. flat for carlots.

**CALFSKINS.**—A quiet market with New York cities last sold at \$1.80 for lights, \$2.47½ for mediums and \$2.87½ for heavies. Outside city skins, \$1.60, \$2.30 and \$2.60. Country skins, \$1.50, \$2.25 and \$2.60. On November 5 there arrived 16,000 salted calfskins from Rotterdam.

### Boston.

The hide market holds very firm, and coincident with the demand for buffs which make side upper leather, we are facing adverse conditions in the form of the foot and mouth disease. Ohio buffs are quoted 18½@18½c.; Ohio extremes, 19@19½c.; Southern, 16½@16½c. It is natural to find the Southern sections (which up to the present writing are free from the disease) experiencing an abnormal demand for hides. A notable advance was made from 15c. to 16½c., the last sale being made this week. The recent advance was more rapid than the decline of a few weeks ago, which was from 16½c. to 15c.

### RECEIPTS AT CENTRES

SATURDAY, NOVEMBER 7, 1914.

	Cattle.	Hogs.	Sheep.
Chicago.....	Closed.		
Kansas City .....	1,500	3,000	1,000
Omaha .....	300	5,600	1,200
St. Joseph .....	300	12,000	1,200
Sioux City .....	100	3,000	4,000
St. Paul .....	500	2,400	600
Fort Worth .....	1,500	700	700
Milwaukee .....		4,534	
Louisville .....	150	6,099	50
Detroit .....		750	
Cudahy .....		800	
Wichita .....		1,850	
Indianapolis .....	250	5,000	
Cincinnati .....	400	3,000	300
Cleveland .....	60	2,000	1,000
New York .....	414	1,460	3,272

MONDAY, NOVEMBER 9, 1914.

Chicago .....	33,000	18,000	17,000
Kansas City .....	34,000	18,000	20,000
Omaha .....	5,500	3,000	23,000
St. Joseph .....	3,000	3,800	2,000
Sioux City .....	2,500	3,000	8,000
St. Paul .....	6,900	14,000	28,000
Oklahoma City .....	1,500	1,500	
Fort Worth .....	7,300	1,400	1,000
Milwaukee .....	200	5,775	100
Denver .....	6,700	1,400	900
Louisville .....		10,000	
Wichita .....		558	
Indianapolis .....		5,000	
Cincinnati .....	2,000	1,900	500
Cleveland .....		4,000	
New York .....	4,684	4,684	7,567

TUESDAY, NOVEMBER 10, 1914.

Chicago .....	Closed.		
Kansas City .....	17,000	82,000	14,000
Omaha .....	4,500	4,200	10,000
St. Joseph .....	2,200	13,000	3,800
Sioux City .....	400	2,000	800
St. Paul .....	1,000	4,000	600
Oklahoma City .....	1,800	1,500	200
Fort Worth .....	5,000	1,500	1,100
Milwaukee .....		2,730	
Denver .....	2,600	1,300	4,000
Wichita .....		4,398	
Indianapolis .....		9,000	
Cincinnati .....	900	15,000	300
Boston .....	1,761	17,328	19,252
Cleveland .....		2,000	
New York .....	776		3,868

WEDNESDAY, NOVEMBER 11, 1914.

Chicago .....	Closed.		
Kansas City .....	11,000	20,000	12,000
Omaha .....	3,400	7,500	9,000
St. Joseph .....	2,500	14,000	5,500
Sioux City .....	900	3,000	5,500
St. Paul .....	1,600	4,800	1,500
Oklahoma City .....	1,500	1,000	
Fort Worth .....	5,300	2,000	200
Milwaukee .....		9,884	
Denver .....	2,200	200	300
Wichita .....		2,936	
Indianapolis .....		11,000	
Cincinnati .....	2,000	4,300	500
Cleveland .....		1,000	
New York .....	1,392	941	2,064

THURSDAY, NOVEMBER 12, 1914.

Chicago .....	Closed.		
Kansas City .....	7,000	15,000	7,000
Omaha .....		9,500	
St. Louis .....	1,100	800	
St. Joseph .....	1,700	10,000	2,000
Sioux City .....		4,000	
St. Paul .....		4,800	
Oklahoma City .....	1,800	1,000	
Fort Worth .....	2,500	2,000	
Milwaukee .....		6,470	
Denver .....		3,045	
Wichita .....		10,000	
Indianapolis .....	100	2,400	
Cincinnati .....		2,000	
Cleveland .....		2,000	
New York .....	1,022	2,188	614

FRIDAY, NOVEMBER 13, 1914.

Chicago .....	Closed.		
Kansas City .....	1,500	13,000	2,000
Omaha .....	1,500	9,000	6,500
St. Louis .....	2,000	3,000	
St. Joseph .....	1,000	9,500	1,000
Sioux City .....	700	5,000	2,000
Fort Worth .....	1,600	1,000	
St. Paul .....	1,400	5,500	8,200
Oklahoma City .....	500	2,400	100

## ICE AND REFRIGERATION

### NEW CORPORATIONS.

Watseka, Ill.—H. C. Horneman, G. C. Mahle and J. L. Benjamin have incorporated the Watseka Creamery Company, with a capital stock of \$25,000.

Galena, Ill.—The Galena Dairy Products Company has been incorporated with a capital stock of \$25,000 by J. L. Mathews, M. J. Fredd and E. Pacyna.

Marksville, La.—E. M. Kursheedt, James R. Black and R. P. Strong have incorporated the Marksville Light & Ice Company, with a capital stock of \$10,000.

New York, N. Y.—N. Klipstein has been incorporated with a capital stock of \$5,000 to deal in dairy products, by Nathan Klipstein, Max Lubarsky and Sol Spindel.

Paris, Tex.—The Citizens' Ice Company has been organized by C. T. Ford, of Paris; R. P. Martin, of Texarkana, and A. C. Murry, of Clarksville, Tenn., with a capital stock of \$25,000.

Wildwood, N. J.—H. Roeshman, F. B. Sullenberger and R. W. Rexford have incorporated the Protos Bottling & Supply Company, brewers, distillers, etc., with a capital stock of \$100,000.

Chicago, Ill.—The American Carbonic Machinery Company has been incorporated by J. C. Goosman, C. E. King and J. P. O'Shaughnessy, with a capital stock of \$75,000, to manufacture refrigerating and ice-making machinery.

Dover, Del.—The Fruit Growers Express, Inc., has been incorporated under the laws of the State of Delaware, to maintain refrigerator, heater and other cars, also ice houses and refrigerating plants, with a capital stock of \$500,000 by W. Boyd, W. I. N. Lofland and W. F. P. Lofland.

### ICE NOTES.

Lonoke, Ark.—A 5-ton ice factory will be built by Victor Daughtry.

Crisfield, Md.—The Crisfield Ice Cream

Company was destroyed by fire with a loss of \$35,000.

Cassville, Mo.—A 10-ton refrigerating plant and ice making system will be installed by the Cassville Creamery.

Chillicothe, Mo.—The daily capacity of the ice factory of the Chillicothe Ice & Fuel Company will be increased from 25 to 35 tons.

Geneva, N. Y.—Fire destroyed the plant of the Geneva Brewing Company with a loss of \$175,000; partially covered by insurance.

St. Louis, Mo.—Fire of unknown origin caused \$800 damage to the general offices of the Polar Wave Ice Company at 3630 Olive street.

Americus, Ga.—The plant of the Americus Ice & Coal Company, on Plum street, will be sold at auction some time during December.

Kansas City, Mo.—The Quality Ice & Cold Storage Company will build a 3,000-ton ice storage house at their plant at Fourth and Oak streets.

New Orleans, La.—It is reported that the Federal Fruit & Cold Storage Company will build a central cold storage warehouse at New Orleans.

Macon, Mo.—A cold storage warehouse for fruit will be established at Macon by the Federal Fruit & Cold Storage Company, of New Orleans, La.

Baltimore, Md.—A refrigerating plant, capable of preserving large quantities of perishable shipments sent by parcel post, will be shortly erected in the Baltimore postoffice.

Cordele, Ga.—O. M. Heard and others have been appointed as a committee by the Chamber of Commerce to investigate the establishment of a cold storage plant to cost between \$4,000 and \$5,000.

Newark, N. Y.—The Board of Trade are in favor of the new project to establish a cold storage plant with a capacity of 75,000 barrels and an artificial ice plant with a capacity of 14,000 tons annually.

Providence, Ky.—It is reported that a 30-ton ice factory will be built in connection with the construction of the water works of the Providence Water & Utilities Company, for which they recently secured water works franchise.

### PRACTICAL SUGGESTIONS FOR THE REFRIGERATING PLANT.

(William S. Luckenbach in "Power.")

The season will soon be at hand when every owner and engineer dealing with ice-making and refrigerating plants should endeavor to improve on last season's output without expensive alterations.

A surface blowoff should be used when ice is made from distilled water. A heater and purifier to heat the water to not less than 210 deg. F. should be used, when ice making is the object, because at that temperature the larger portion of the impurities in the water will be precipitated before leaving the heater. The less impurities forced into the boiler the less there is to blow out, or form scale; the less the blowoff is used the less hot water goes to the sewer, less fuel is wasted and there is less work for the fireman. A high and low-water alarm is an advantage, especially the high alarm, where distilled water is used for making ice, for if the water in the boiler should get too high the steam might carry some impurities with it, and should the filter not be capable of cleaning properly the foreign matter would pass into the cans and possibly 48 hours later one would find bad ice without being able to account for it. A water-level alarm tends to make the fireman more particular about the water level.

### Pumps.

See that the clearance of all ammonia pumps is small to prevent the pump getting gas bound. To quickly remedy trouble of this kind have a permanent bypass of, say, 1-inch pipe from the weak-liquor pipe to the pump suction with a valve connected in the lines. If gas accumulates in the pump, open this valve and allow the weak liquor to enter the pump and absorb the accumulated gas, after which close the valve and run as usual.

Should the water supply be from a river or

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## PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

## BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Book and Calendar.

**HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.**

**B. B. AMMONIA** may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.  
BALTIMORE: Joseph S. Wernig.  
BOSTON: 120 Milk St., Chas. P. Duffee.  
BUFFALO: Keystone Transfer Co.; J. W. Gibbons.  
CHICAGO: F. C. Schapper, Westerlin & Campbell Co.  
CINCINNATI: Pan Handle Storage Warehouse.  
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.  
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.  
DALLAS: Oriental Oil Co.  
HAVANA: O. B. Clintas.  
INDIANAPOLIS: Railroad Transfer Co.  
JACKSONVILLE: St. Elmo W. Acosta.  
KANSAS CITY: Crutcher Warehouse Co.  
LIVERPOOL: Peter R. McQuile & Son.  
LOS ANGELES: United Iron Works.  
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.  
MELBOURNE: Arkell & Douglas, Inc.

MEMPHIS: Patterson Transfer Co.  
MEXICO, D. F.: Ernst O. Heinsdorff.  
NEWARK: American Oil & Supply Co.  
NEW ORLEANS: Chas. F. Raatz.  
NEW YORK: Roessler & Hasslacher Chemical Co., Shipley Construction & Supply Co.  
NORFOLK: Nottingham & Wren Co.  
OKLAHOMA CITY: O. K. Transfer & Storage Co.  
PITTSBURGH: Pennsylvania Transfer Co.  
PROVIDENCE: Rhode Island Warehouse Co.  
ROCHESTER: Shipley Construction & Supply Co.  
SALT LAKE CITY: Utah Soap Co.  
ST. LOUIS: Pilbry-Becker Engineering & Supply Co.  
ST. PAUL: R. B. Whittacre & Co.  
SAN ANTONIO: Oriental Oil Co.  
SAN FRANCISCO: United Iron Works.  
SAVANNAH: Benton Transfer Co.; R. Zuck, Jr.  
SPOKANE: United Iron Works.  
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TOLEDO: Moreton Truck & Storage Co.  
WASHINGTON: Littlefield, Alvord & Co.

**WATCH PAGE 48 FOR BARGAINS**



## Mechanical Refrigeration

### A Present Day Necessity

Mechanical Refrigeration is coming into more general use every day. This is made possible by the development of Refrigerating Machines of small capacity.

YORK Vertical Enclosed Machines ( $\frac{1}{2}$  to 20 tons refrigerating capacity) are well adapted for use in the Meat Market. They need but little attention and do not require a skilled operator.

In all cases where we have installed such plants they have proven to be profitable investments.

Write today for information and prices.

**York Manufacturing Co.**  
(Ice-Making and Refrigerating  
Machinery exclusively)  
York, Pa.

## DOORS



### For Cold Storage and Freezers

Have you ever examined our

### JONES or NO EQUAL

types of Doors, and noted the heavy material used in construction, or how the massive Jones Automatic Fastener and Jones Adjustable Spring Hinges keep the door tight against the double and triple seals of contact.

If not, it's time! You should know why the Big Packers use our doors almost exclusively.

Made with or without trap for overhead rail. Cork insulated. Built for strength. A 68-page illustrated catalog upon request.

**JAMISON COLD STORAGE DOOR CO.**  
Formerly  
**JONES COLD STORE DOOR CO.**  
Hagerstown, Maryland, U.S.A.

November 14, 1914.

weighs 38.09 lbs., while a cubic foot of vaporized ammonia at this temperature weighs 0.3996 lb., and the volume of gas will be  $38.09 \div 0.3996 = 95.2$  times that of the liquid. The ammonia at  $85 - 65 = 20$  degs. lower temperature expands 28.9 additional times and extracts a proportionately greater amount of heat from the brine.

**Thermometers.**

The more general use of thermometers in ice plants regardless of the kind of system, but especially in the absorption plant, should be advocated. There should be one on the feed pipe between the feed pump and steam boiler. When the heater becomes dirty and the absorption of heat is slower, the thermometer will indicate the condition. Thermometers in the weak-liquor pipe near the absorber and in the liquid anhydrous pipe near the receiver or expansion valve assist

greatly in getting economical results from the plant.

Suppose the normal temperature of the liquid ammonia at the expansion valve was 70 deg. F., and that of the brine 10 deg. F. The engineer in glancing at the thermometer notices a rise in temperature of 7 deg. F. He knows that the gas at the higher temperature will absorb less heat from the brine and result in an increase in the brine temperature. With the thermometer in front of him there is no good reason why the brine temperature should increase several degrees and why he should tramp around and wonder what caused it. He will know at once that there are only two causes, either too little cooling water for the condenser, or that the coils need cleaning, or that it is due to a combination of both.

If an ice plant, the water to be frozen needs the same attention. Any rise in its

temperature means that a correspondingly greater number of heat units must be extracted by the brine. The practice of feeling the water pipe to determine temperature variations is poor. Not one in 50 can detect a difference of 8 or 10 deg. in temperature. It would be just as sensible to discard the brine thermometer and rely on getting the correct temperature by dipping the hands in the brine.

Another matter of importance is to insert near the expansion valve on the high-pressure side a valve through which liquid anhydrous can be drawn off and tested for its purity. The test is made by using a cup made of 1-inch pipe plugged at one end and with a handle attached. A tube or nipple from the test valve should reach nearly to the bottom of the test cup. Draw a little liquor into the cup. If the ammonia evaporates clean and dry, it may be considered practically pure.

**The Absorber.**

All absorbers operate to produce one result, i. e., to have the expanded gas from the brine tank absorbed by the weak liquid from the generator, to get the original strength of the ammonia. While the liquor will readily absorb the gas, it must be cold enough to absorb the quantity necessary for the liquor to regain its original strength. Therefore, the tubes or coils in the absorber must be clear and clean so that the exchange of heat between the cooling water and weak liquor will be rapid.

When the absorber cannot be shut down for long the tubes may be cleaned with water or steam at high pressure. Steam cuts the scum from the coils better than water, but it also raises the temperature of the absorber, but by doing the cleaning when there is a large amount of ice on hand, half of the coils may be cleaned at one time without considerably decreasing the output.

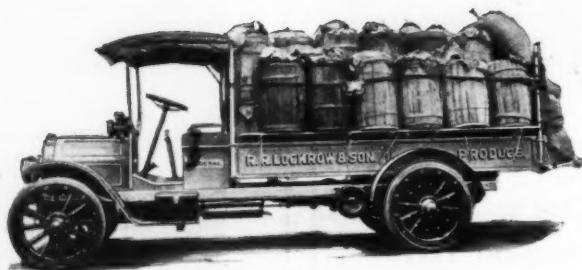
**Brine Tank.**

If the brine tank has not been cleaned for a few seasons it should be cleaned as soon as possible to avoid rusting. Have the coils disconnected top and bottom and blow out each coil separately with steam, followed with air or apply heat to evaporate any water left in the pipe. In freezing weather, finish one coil complete before blowing the next, and give all coils a pressure test. They should stand 300 lbs. pressure. In connecting the coils use only the best quality of rubber flange joints, because many of these joints are difficult to get at when the plant is in operation. Have all nuts run loose on the bolts, and see that the nuts do not jam into the body of the bolt, as leaks may follow.

**LOUISVILLE, KY., MEAT INSPECTION.**

As a result of the recent local meat scandal at Louisville, Ky., new and stringent meat inspection regulations will be put in force. It was discovered that certain unprincipled persons had placed horse meat on the market for sale as beef, and a considerable disturbance followed. The reputable meat dealers of Louisville took action against such practices and in favor of strict regulation, and the city authorities are now planning such a course. Of course this action applies only to locally-killed meat; that coming in from outside, being under government inspection, has never been questioned.

# ANOTHER FEDERAL



**FEDERAL TRUCK**  
Owned by R. R. Lockrow & Son

Considerable time and money have been spent investigating the relative merits of horse drawn and Federalized transportation in the Provision business.

It is a significant fact that in a great many cases, the problem has been solved by the use of Federal Trucks.

Not only are Federal Trucks supplanting horse equipment but they are also giving daily proof of their economical service-giving qualities to enthusiastic owners in all parts of the world and in every conceivable use, as shown in the great number of repeat orders received.

Federalized transportation results in better service at less cost as well as an increased area to get business from. This means new customers and quicker delivery.

The Federal transportation engineering department has some very illuminating facts relative to results gained by Federalized Transportation in your business, as well as in many other lines of trade. You owe it to your business and to yourself to investigate. Do it now.

## FEDERAL MOTOR TRUCK CO.

136 Leavitt Street

Detroit

Michigan

## FOR PURCHASING DEPARTMENTS

### MAKING WOODEN TANKS AND VATS.

The manufacture of wooden tanks and vats exclusively is a specialty important to packers and curers. The Hauser-Stander Tank Company is a leader in this line. This concern was formerly known as the Hauser, Brenner & Fath Company, and the change of name only signifies added business equipment and energy to back up a long-established reputation.

This concern began business forty-seven years ago in Cincinnati and manufactured largely wooden tanks, vats and casks for breweries and distilleries. During this period they have built wooden tanks for various purposes, and have made them for lard, compound, tallow, stearine, grease, soap stock, cottonseed oil, hot oils, brine, etc. They also make mixing vats for bologna and sausage of all kinds, as well as rectangular hog scalding vats.

In the manufacture of their tanks they use only the highest grades of genuine Louisiana red cypress, which, because of its great lasting power, is known on the lumber market as "the wood eternal." Their stock of cypress lumber is larger than that carried by lumber yards, and must necessarily be so, as they buy the lumber as dry as it can be gotten from the mills, and thoroughly "air season" it in their own yards.

In addition to using tank grade cypress, they give every tank the most expert attention and closest inspection possible. Their tanks are guaranteed for the various purposes designed, both as to quality of material and workmanship.

The pressure of the various sized tanks has been correctly determined, and with hooping of round tanks, and rodding and bracing of rectangular tanks, they guarantee them absolutely against bulging or leaking.

### A REFRIGERATED MOTOR TRUCK.

A 1,500-pound KisselKar truck owned by the Edgewood Farms, of Newport, Minn., and made by the Kissel Motor Car Company of Hartford, Wis., is equipped with a refrigerator which insures keeping cool and sanitary the bottled milk and milk in cans which this truck carries. The body is of the panel type and is constructed of sheet steel, and besides being very rigid is of pleasing lines, the top being carried forward over the driver's seat in a slight curve.

The body has four doors, a double door being provided at the rear and a single door large enough to permit of the loading of the standard 10-gallon milk can on each side, directly to the rear of the driver's seat. Besides being used for loading and unloading the 10-gallon cans of milk, these side doors are also used to remove bottled milk, butter and cheese which are carried on shelves directly below the refrigerator, which is attached to the forward end of the body.

The refrigerator is positioned directly beneath the roof. It is supported by uprights at its rear side, which also act as supports for the shelves which are placed beneath the refrigerator. The latter is zinc lined, and as a further protection against radiation is enclosed on all sides within several inches of charcoal. Its capacity is 300 pounds of ice.

The water resulting from the melting of the ice in the refrigerator is drained off through a small pipe, which extends downward from the bottom of the refrigerator in back of the shelves and through the floor of the body to within a foot of the ground.

The shelves for carrying the bottled milk and butter are six in number and are placed one above the other beneath the bottom of the icebox. Besides the air cooled by direct contact with the refrigerator, these shelves are also cooled by the cold water passing down through the refrigerator drain pipe to the ground.

### FOOT-AND-MOUTH EPIDEMIC.

(Concluded from page 16.)

"So contagious is the disease that in past outbreaks, where but one animal in a herd was infected the entire herd in almost all cases later contracted the sickness. While the mortality is not high the effects of the disease even on animals that recover are such as to make them practically useless. They lose flesh rapidly; in the case of cows the milk dries up or is made dangerous for human consumption; in the case of breeding animals the animal once infected becomes valueless for breeding as it may continue to be a constant carrier of contagion.

"It is possible to cure the external symptoms, but during the process of attempting to cure one sick animal the chances are that hundreds of others may be infected. The treatment or killing of a single animal in a herd was tried in an outbreak and did not prove effective for the reason that the remainder of the herd soon became affected and had to be killed.

"As a result of the five outbreaks in this country and other disastrous epidemics of the disease in Europe and Great Britain, veterinary authorities of the United States are agreed that the only method of combating the disease is to stop all movement of stock and material which have been subjected to any danger of infection and to kill off without delay all herds in which the disease has gained any foothold. This enables the authorities to eradicate affected herds and to isolate and hold under observation all suspected herds.

"For these reasons the Department of Agriculture has already quarantined ten States for the disease. The Federal quarantine prevents all interstate movement of stock and materials likely to carry the infection. At the same time the State authorities are imposing local quarantines which prevent the passage of animals from farms or localities known to be infected to other localities in the same State in which the disease has not appeared. Each infected herd, as rapidly as the disease is discovered, is killed and the dead animals buried in a covering of lime. The skins of the animals are slashed so as to permit the rapid action of the lime.

#### Owner of Animals Is Reimbursed.

"The owner of the slaughtered animals is reimbursed on a basis of the appraised herd, the appraiser being appointed by the State. The expense of the whole process of condemnation and disinfection is divided equally between the Federal and State governments.

"Until the entire premises have been thoroughly disinfected and all danger of spreading the disease removed, the farm is quarantined by the local authorities in the same way in which it would be for a contagious human disease. This local quarantine prevents the visit of individuals or the transfer of any produce or animals from the farm to other farms.

"The first effort of the department is to discover and segregate all animals sick with the disease or that have been exposed. To this end the Federal and State inspectors

are now tracing up through bills of lading and railroad records all shipments of live cattle which have been made during the last 60 days out of any of the infected or suspected districts. The herds or animals so shipped are located and immediately examined by veterinarians.

"In this way the presence of foot and mouth disease has been discovered in various places in the present wide area now under Federal quarantine, which includes Massachusetts, New York, Ohio, Pennsylvania, Indiana, Illinois, Maryland, Michigan, Wisconsin and Iowa. Similarly the numbers of all cars in which animals have been transported from these districts have been obtained and these are being located and thoroughly cleaned and disinfected.

"Following the imposition of a general Federal quarantine and the killing of actually infected herds comes farm to farm inspection of the entire quarantine area. Later when it becomes clear that the disease has been localized, it will be possible for the Federal and State authorities to free from quarantine all but the actually infected counties or districts and allow the uninfected territories to resume interstate shipments of stock.

"At present the chief danger lies in the possibility of there being concealed sources of infection. Every effort is being made by State and Federal authorities not only to trace suspicious shipments, but to convince farmers of the seriousness of the disease and the extreme ease with which it is communicated and to urge upon them to report at once to State or Federal authorities all suspicious cases of sore mouths or lameness."

#### Facts About This Disease.

The well-known Canadian hog expert, H. H. Willett, writes to The National Provisioner as follows regarding this outbreak:

Editor The National Provisioner:

In view of the fact that many inaccurate reports appear in the daily press relative to the ravages of foot and mouth disease, it might be well to say a word in regard to cause and remedy of this evil.

Foot and mouth disease makes its appearance among the cloven footed animals. Cows, sheep, hogs and goats and even chickens have been known to contract it, and while it is most contagious, the mortality is very low. Its first appearance is at the coronet of the hoof, extending down between the toes. The mouth becomes irritated and vesicles appear causing much saliva to form. If not treated this saliva will cause the intestines to become affected, but the disease readily responds to treatment, and death seldom follows if taken in time.

The high fever accompanying the first appearance of the disease causes the udder to become dry, and there is a consequent loss of milk.

This disease is contagious in the true sense of the word; i. e., it is caught by contact with animals that are infected. In rare cases human beings have caught it from this source.

A germ found in dairy by-products, such as buttermilk, skimmed milk and whey, is the original source of the disease, and by transportation it is spread from stockyard to stockyard in the various States. Treatment by vaccination has proved successful, the virus being injected in the jugular vein.

This treatment in connection with strict quarantine regulations at the stockyard, corral or pen where stock is held waiting shipment will control it, and if a strong disinfectant, having carbolic acid as its base, be employed, no stock received or shipped while the disease is known to be present, and all persons known to have come in contact with the disease quarantined, and the spirit and letter of the quarantine regulations carried out, then the disease can be localized and stamped out in a very short time.

Your truly,  
H. H. WILLETT.

## Chicago Section

Board of Trade memberships are steady at \$2,250 net to the buyer.

Przemysl (Pretzel for short) still bobs up serenely in the war news.

According to Senator Sherman there are sane and insane progressives.

It will take more than that to put a dent in Uncle Billy Bryan's optimism.

Under the head of "Social Activities" one newspaper had a birth list recently.

Now that George Bernard Shaw hath arose, the war should shortly come to a close.

There will be no dearth of candidates for the Mayoralty next spring. Gobs of 'em in training already.

Mayor Harrison walks from his home to the City Hall mostly every morning. No time clock to punch, however.

"Corn this year," says an expert, "will contain 5 per cent. less moisture than normal." This "dry" thing is epidemic!

John T. Geltmacher, the daddy of the provision pit crowd, passed his sixty-ninth milestone Saturday last, and going strong.

Grandma Vic. and Uncle Ed. usher be able to handle Willie fairly well, but Cousin George doesn't seem equal to the task.

The Colonel, usually at the front (page), has been carried to the rear and shook up some, but is still in the ring. Oh, well!

Ralph W. E. Decker, of Mason City, Iowa, was a visitor on 'Change during the week, as was also Fred Fuller, of Peoria, Ill.

Cy De Vry, keeper of the Zoo, says the roar of the lion is nothing compared to the beller of the bull moose. Referred to T. R.

When the quarantine is raised will there or will there not be a big run of livestock to the various markets? That is THE question.

Not many European countries would bar any old thing coming from the United States, if they could get it, these days. Not so cocky now, wot?

Anyhow, if these warring nations do not acquire any more territory, what they have will not be so over crowded if they keep this thing up awhile.

About that fish diet: "Are soles really fit to eat?" asks a subscriber. Answer: "Yes, if they are soles. Call 'em flounders, doggone it! Flounders!"

Why do some Senators and other public men keep chewing the rag about war between this country and Japan being unavoidable? Do they want war?

Swift & Company's sales of beef in Chicago for the week ending Saturday, November 7, 1914, averaged as follows: domestic beef, 10.93 cents per pound.

Thousands of pigeons in and around the Yards have been shot, owing to the possibility of their carrying the much-dreaded foot-and-mouth disease.

It used to be an old saying that the province of Connaught, Ireland, was next door to hell. Present day geographers claim that's all wrong—it's across the Channel.

No one can accuse "Doc" Sam Bennett, head of the B. A. I. in Chicago, of not being thorough, nor on the other hand of being unreasonable. He neither favors nor abuses.

Roger has time now to learn how to make a speech suitable to the occasion. Would-be statesmen should learn to talk a little bit anyhow, seeing that's their principal stock in trade.

Present indications point to healthy livestock being received at the Chicago Yards on Monday—for immediate slaughter, however, Milch cows, stockers and feeders will not be admitted.

Donnerwetter! The Milwaukee Germans have found out that Senator Husting, whom they elected, is a Frenchman. It will take some time to get the air clear of Teutonic cuss words!

Now it's the eurythmic dance. Properly did, you go out into a clearing surrounded by woods, by moonlight preferably, with nothing on but your night shirt, and act like a colt!

"Owing to something or other going on over in Yurup, we can't get any more imported beer!" said the waiter to the guest. At that, the waiter knows as much about it as most of us.

With a half a million dollar fire in the Kansas City Stock Yards and quarantine in the Chicago Yards, etc., it seems like the bulls and bears have all kinds of excuse for argument and exercise.

According to Dr. Bennett and Dr. Dyson, in charge of the foot and mouth disease campaign in Illinois, they have it well in hand. How's that for a speech: "Foot and mouth disease well in hand!"

And now Mount Vesuvius proposes starting something, or has started something. Now, if Cap'n George Wellington Streeter will just bust loose on the North Side lake front, the world's muss would be complete.

Every packer in the country should be a member of the A. M. P. A., and also he should see to it that every supply man, broker, etc., he deals with becomes an associate member. There are reasons.

Doesn't look like an International Stock Show this year. Pity the pseudo "plain clothes" guy who used to take the yap's paper money to headquarters for inspection as to its genuineness—and never come back.

When the blatherskites are not threatening to jail the packer they are putting in their time trying to bring on war with anybody anywhere. They're like the neutral guy who said: "I don't give a darn who licks Germany!"

The shutdown at the Yards brings out some interesting statistics. "The business in packinghouse products at Chicago amounts to around 80,000 tons weekly for the railroads." "Business at the Yards in 1913 amounted to approximately \$400,000,000." And a few more little items.

Where is England's poet Larry at? All this muss going on, and he not on the job to muss up the muss! Mr. Railroad Coupling, England's prose liar-yet, has coughed up a few lines, more or less unintelligible, but it takes a pote to put it over so no one can understand what it's all about!

Legal lights (darks) have suggested that the cotton loan plan is in violation of the Sherman act, but Attorney General Gregory and Secretary McAdoo say: "Buncombe!" Of course the lawyers were hired. And then again, aren't McAdoo and Gregory from the South? It's about an even break!

**DAVID I. DAVIS & CO.**  
PACKING HOUSE EXPERTS  
Manhattan Building, CHICAGO, ILL.  
*Designers of Packing Plants  
Cold Storage and Warehouses*

H. C. GARDNER. F. A. LINDBERG.  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
Specialties: Packing Plants, Cold Storage,  
Manufacturing Plants, Power Installations,  
Investigations.  
1134 Marquette Bldg. CHICAGO

*The Davidson  
Commission  
Co.*

**"WHERE IS YOUR BULL?"**

Never mind! We can supply you with Bull Meat, Chucks, Trimmings, or any grade of Sausage Meat.  
519, 520, 521 Postal Telegraph Bldg., CHICAGO, ILL.

# "EVERY OUNCE ENERGIZES"

ANHYDROUS **SUPREME** AMMONIA

Drop a line for a demonstration

Supreme Means { Less Power—Less Coal—Less Expense  
More Refrigeration—More Satisfaction—More Efficiency

**MORRIS & COMPANY**  
CHICAGO U. S. YARDS

**Arbuckles'**  
**SAIGON**  
Ground White Pepper

THE PACKER, SAUSAGE MAKER AND BUTCHER WHO BELIEVES IN QUALITY—WHO PRIDES HIMSELF ON THE UNIFORM GOODNESS OF HIS PRODUCTS—WILL NOT OVERLOOK THE VERY IMPORTANT FEATURE OF UNIFORM GRINDING, WHEN PLACING HIS ORDER FOR GROUND SPICES, SEEDS AND HERBS.

**Arbuckles'**  
**P. E. E. I.**  
GROUND PEPPER

SCIENTIFIC AND UNIFORM GRINDING IS A SPECIALTY WITH US. IF IT'S FROM ARBUCKLES'—THE GRIND IS RIGHT. IT WOULD PAY YOU TO PAY A LITTLE MORE FOR THIS PROTECTION—BUT WE DON'T ASK IT—it is a part of our regular service.

**Arbuckles'**  
**PAPRIKA**  
Four Grades

**ARBUCKLE BROTHERS**  
Importers and Grinders  
CHICAGO

November 14, 1914.

## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 2.....	21,982	2,225	35,777	29,583
Tuesday, Nov. 3.....	4,910	1,308	23,349	16,806
Wednesday, Nov. 4.....	16,368	1,347	31,089	23,861
Thursday, Nov. 5.....	4,646	701	19,098	23,991
Friday, Nov. 6.....	2,867	259	21,775	22,875
Saturday, Nov. 7—Closed.				
Total this week.....	50,773	5,540	131,088	117,056
Previous week.....	48,566	5,560	137,923	156,173
Cor. time, 1913.....	62,486	4,678	147,870	186,209
Cor. time, 1912.....	52,289	4,128	12,038	131,956

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Nov. 2.....	*	*	*	*
Tuesday, Nov. 3.....	46	*	*	*
Wednesday, Nov. 4.....	*	*	*	*
Thursday, Nov. 5.....	230	*	*	*
Friday, Nov. 6.....	172	*	*	*
Saturday, Nov. 7.....	*	*	*	*

Total this week..... 4468 \*

Previous week..... 18,953 794 23,593 50,207

Cor. time, 1913..... 21,287 558 33,142 73,328

Cor. time, 1912..... 17,516 373 12,655 20,029

\*No shipments, due to quarantine.  
†Intercity business.

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 7, 1914.....	5,954,870	5,313,534	4,755,651
Same period, 1913.....	2,106,177	6,189,690	4,927,480
Combined receipts of hogs at eleven points:			
Week ending Nov. 7, 1914.....		491,000	
Previous week.....		480,000	
Cor. week, 1913.....		500,000	
Cor. week, 1912.....		359,000	
Total year to date.....		19,184,000	
Same period, 1913.....		20,448,000	

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Nov. 7, 1914.....	173,500	299,000	261,500
Week ago.....	154,100	330,900	325,400
Year ago.....	183,500	356,700	374,800
Two years ago.....	197,000	216,800	265,000

Combined receipts at six markets for 1914 to Nov.

7 and same period last year:

	1914.	1913.
Cattle.....	5,656,000	6,395,000
Hogs.....	13,505,000	15,365,000
Sheep.....	11,049,000	11,372,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending November 7, 1914:

	22,500	15,800	13,400	12,600	8,300	14,400	6,500	12,000	6,100	5,700	4,700	4,300	9,000
Armour & Co. ....													
Swift & Co. ....													
S. & S. Co. ....													
Morris & Co. ....													
Hammond Co. ....													
Western P. Co. ....													
Anglo-American ....													
Independent P. Co. ....													
Boyd, Lunham & Co. ....													
Roberts & Oake ....													
Brennan P. Co. ....													
Miller & Hart ....													
Others ....													
Total ....	136,500	117,700	118,200	82,500	4,302,500	5,017,900							
Previous week ....													
Same week, 1913 ....													
Same week, 1912 ....													
Total year to date ....													
Same period last year ....													

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Last week .....	\$9.10	\$7.45	\$5.70	\$8.60
Previous week .....	8.90	7.30	5.30	7.50
Cor. week, 1913 .....	8.40	7.80	4.55	7.10
Cor. week, 1912 .....	8.35	7.95	4.00	7.05
Cor. week, 1911 .....	6.50	6.30	3.50	5.50

CATTLE.

[These figures are approximately the close of the market on the day of quarantine.]

Steers, good to prime.....	\$9.50@11.00
Steers, fair to good.....	8.50@ 9.40
Yearlings, good to choice.....	8.50@10.50
Inferior steers.....	7.50@ 8.25
Steckers.....	6.00@ 7.50
Feeding steers.....	7.25@ 7.90
Medium to good beef cows.....	5.00@ 6.50

Stock cows .....	4.75@ 5.50
Fair to choice heifers.....	6.00@ 8.10
Stock heifers .....	5.25@ 5.75
Good to choice cows.....	5.00@ 6.00
Common to good cutters.....	4.50@ 5.00
Fair to good canners.....	5.50@ 4.50
Butcher bulls .....	6.75@ 7.30
Bologna .....	5.85@ 6.25
Good to choice calves.....	5.50@ 10.25
Heavy calves .....	7.50@ 9.50

Fair to fancy light.....	\$7.20@7.40
Prime light butchers, 200-230 lbs.....	7.40@7.60
Prime med. weight butchers, 250-275 lbs.....	7.40@7.55
Prime heavy butchers, 270-285 lbs.....	7.25@7.50
Heavy mixed packing.....	7.20@7.25
Heavy packing.....	7.10@7.25
Pigs, fair to good.....	6.25@7.00
Boars .....	3.50@4.50
Stags .....	7.00@7.75

\*All stage subject to 80 lbs. dockage.

HOGS.

Natives ewes .....	\$4.50@5.30
Native wethers .....	4.25@6.00
Western ewes .....	4.50@5.40
Western wethers .....	4.75@6.10
Western yearlings .....	5.25@6.60
Native yearlings .....	6.35@6.50
Native lambs .....	7.00@8.15
Western lambs .....	6.75@8.00
Feeding lambs .....	6.50@7.25
Bucks .....	4.75@5.65
Breeding ewes .....	6.00@6.25

SHEEP.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January .....	\$20.05	\$20.05	\$19.60	\$19.60

May .....	20.25	20.30	19.92½	19.92½
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LARD—(Per 100 lbs.)—				
November .....	11.25	11.50	11.25	11.25
January .....	10.55	10.53	10.37½	10.40
May .....	10.75	10.75	10.57½	10.60

RIBS—(Boxed, 25c. more than loose)—				
January .....	10.55	10.55	10.35	10.40
May .....	10.67½	10.67½	10.65	10.65

PORK—(Per bbl.)—				
January .....	19.50	19.50	19.15	19.17½
May .....	19.82½	19.82½	19.55	19.57½

LARD—(Per 100 lbs.)—				
November .....	11.15	11.25	11.15	11.25
January .....	10.40	10.42½	10.35	10.40
May .....	10.55	10.65	10.52½	10.60

RIBS—(Boxed, 25c. more than loose)—				
January .....	10.42½	10.42½	10.32½	10.35
May .....	10.60	10.65	10.60	10.62½

RIBS—(Boxed, 25c. more than loose)—				
January .....	10.22½	10.27½	10.22½	10.25
May .....</				

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers	14½ @ 15½
Good native steers	14½ @ 14½
Native steers, medium	13½ @ 13½
Heifers, good	14 @ 15
Cows	10½ @ 11½
Hind Quarters, choice	17½
Fore Quarters, choice	13

## Beef Cuts.

Cow Chucks	10 @ 11
Steer Chucks	11½ @ 12½
Boneless Chucks	12½
Medium Plates	9½
Steer Plates	9¾
Cow Rounds	9½ @ 11
Steer Rounds	13
Cow Loins	11 @ 15
Steer Loins, Heavy	24½
Beef Tenderloins, No. 1	30
Beef Tenderloins, No. 2	21 @ 28
Strip Loins	12
Sirloin Butts	15½
Shoulder Clods	14½
Rolls	15½
Rump Butts	13½
Trimmings	10½
Shank	8
Cow Ribs, Common, Light	9½
Cow Ribs, Heavy	14
Steer Ribs, Light	17
Steer Ribs, Heavy	19
Loin Ends, steer, native	18
Loin Ends, cow	17½
Hanging Tenderloins	12
Flank Steak	15½
Hind Shanks	7

## Beef Offal.

Brains, per lb.	9
Hearts	8
Tongues	17
Sweetbreads	25
Ox Tail, per lb.	9
Fresh Tripe, plain	8 5/8
Fresh Tripe, H. C.	8 9/8
Brains	8
Kidneys, each	6 1/4

## Veal.

Heavy Carcass, Veal	11
Light Carcass	15
Good Carcass	15½
Good Saddles	17½
Medium Racks	13
Good Racks	15

## Veal Offal.

Brains, each	7
Sweetbreads	60
Calf Livers	26
Heads, each	25

## Lamb.

Good Caul	15½
Round Dressed Lambs	17
Saddles, Caul	17
R. D. Lamb Racks	14
Caul Lamb Racks	13
R. D. Lamb Saddles	20
Lamb Fries, per lb.	20
Lamb Tongues, each	4
Lamb Kidneys, each	14

## Mutton.

Medium Sheep	10½
Good Sheep	11½
Medium Saddles	12
Good Saddles	13
Good Racks	10½
Medium Racks	9½
Mutton Legs	14½
Mutton Loins	10
Mutton Stew	14
Sheep Tongues, each	24
Sheep Heads, each	10

## Fresh Pork, Etc.

Dressed Hogs	14
Pork Loins	16
Leaf Lard	12
Tenderloins	32
Spare Ribs	12
Butts	15
Hocks	9½
Trimmings	11
Extra Lean Trimmings	13½
Tails	12
Snots	8
Pigs' Feet	4½
Pigs' Heads	5½
Blade Bones	9
Blade Meat	12
Cheek Meat	5
Hog Uvers, per lb.	5
Neck Bones	5
Skinned Shoulders	12½
Pork Hearts	8
Pork Kidneys, per lb.	7
Pork Tongues	14
Slip Bones	6
Tall Bones	7
Brains	12½
Backfat	12
Hams	13
Calas	11½
Bellies	16
Shoulders	18½

## SAUSAGE.

Columbia Cloth Bologna	11
Bologna, large, long, round, in casings	11

## THE NATIONAL PROVISIONER.

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Choice Bologna	13
Frankfurters	12½
Blood, Liver and Headcheese	10½ @ 11
Tongue	15½
Minced Sausage	13½
Luncheon Sausage, cloth parafine	16
New England Sausage	17½
Compressed Luncheon Sausage	17½
Special Compressed Ham	17½
Berlina Sausage	15½
Boneless Butts in casings	—
Oxford Butts in casings	21½
Polish Sausage	13
Garlic Sausage	13
Country Smoked Sausage	15
Farm Sausage	15½
Pork Sausage, bulk or link	11½
Pork Sausage, short link	12
Boneless Pigs' Feet	9½
Luncheon Roll	15½
Delicatessen Loaf	11
Jellied Roll	10

## Summer Sausage.

Best Summer, H. C. (new)	—
German Salami (new)	25½
Italian Salami	26
Holsteiner	21
Mettwurst, New	—
Farmer	23

## Sausage in Oil.

Smoked, large cans, 50	86.00
Smoked, small cans, 20	5.50
Bologna, large cans, 50	5.50
Bologna, small cans, 20	5.00
Frankfort, large cans, 50	6.00
Frankfort, small cans, 20	5.50

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$11.25
Pickled Plain Tripe, in 200-lb. barrels	8.00
Pickled H. C. Tripe, in 200-lb. barrels	12.50
Pickled Ox Lips, in 200-lb. barrels	24.00
Pickled Pigs' Snouts, in 200-lb. barrels	18.00
Sheep Tongues, Short Cut, barrels	41.50

## CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	\$2.50
No. 2, 1 or 2 doz. to case	4.75
No. 6, 1 doz. to case	18.00
No. 14, ½ doz. to case	41.50

## EXTRACT OF BEEF.

Per doz.	
2-oz. Jars, 1 doz. in box	\$3.85
4-oz. Jars, 1 doz. in box	7.15
8-oz. Jars, ½ doz. in box	13.80
16-oz. Jars, ½ doz. in box	25.50
2 & 10-lb. tins	\$1.75 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	23.00
Plate Beef	22.00
Prime Mess Beef	23.00
Mess Beef	22.00
Beef Hams (220 lbs. to bbl.)	—
Rump Butts	24.00
Mess Pork, old	20.00
Clear Fat Backs	24.00
Family Back Pork	24.50
Bean Pork	19.00

## LARD.

Pure leaf, kettle rendered, per lb., tcs.	13½
Pure lard	12½
Lard, substitute, tcs.	7½
Lard, compound	7½
Cooking oil, per gal., in barrels	14
Cooks' and bakers' shortening, tubs	12½
Barrels, ¼ c. over tierces, half barrels, ¼ c. over tierces; tubs and palls, 10 to 80 lbs., ¼ c. to 1 c. over tierces.	12½ @ 15½

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15½ @ 22
Cartons, rolls or prints, 1 lb.	16½ @ 23
Cartons, rolls or prints, 2@5 lbs.	16 @ 22½
Shortenings, 30@60 lb. tubs	12½ @ 15½

## DRY SALT MEATS.

(Boxed, loose are ½ c. less.)	
Clear Bellies, 14@16 avg.	14½
Clear Bellies, 18@20 avg.	14½
Rib Bellies, 18@20 avg.	14
Fat Backs, 12@14 avg.	11½
Regular Plates	11½
Clear Plates	10
Butts	9½
Bacon meats, ¼ c. to 1 c. more.	—
Hams, 12 lbs., avg.	16½
Hams, 16 lbs., avg.	16
Skinned Hams	16½
Calas, 4@6 lbs., avg.	13½
Calas, 6@12 lbs., avg.	12½
New York Shoulders, 8@12 lbs., avg.	14½
Breakfast Bacon, fancy	24½
Wide, 10@12 avg., and strip, 5@6 avg.	19½
Wide, 8@8 avg., and strip, 3@4 avg.	20½
Rib Bacon, wide, 8@12, strip, 4@6 avg.	13
Dried Beef Sets	28½
Dried Beef Insides	29
Dried Beef Knuckles	26
Dried Beef Outskins	24
Regular Boiled Hams	23
Smoked Boiled Hams	24
Boiled Calas	19
Cooked Loin Rolls	30
Cooked Rolled Shoulder	19

## WHOLESALE SMOKED MEATS.

## SAUSAGE CASINGS.

## P. O. B. CHICAGO.

Rounds, per set	20
Export Rounds	26
Middles, per set	25
Beef bungs, per piece	8
Beef bladders, medium	55
Beef bladders, small, per doz.	50
Hog casings, free of salt	70
Hog middles, per set	10
Hog bungs, export	20
Hog bungs, large, mediums.	10
Hog bungs, prime	7
Hog bungs, narrow	4
Imported wide sheep casings	1.00 @ .90
Imported medium wide sheep casings	.90
Imported medium sheep casings	.80
Hog stomachs, per piece	4

## FERTILIZERS.

Dried blood, per unit	2.90 @ 2.95
Hoof meal, per unit	2.60 @ 2.60
Concentrated tankage	2.25 @ 2.25
Ground tankage, 12%	2.70 @ 2.70
Ground tankage, 11%	2.70 @ 2.70
Ground tankage, 8 and 25%	2

# Retail Section

## PRACTICAL TALKS WITH SHOP BUTCHERS Some Suggestions for the Thanksgiving Holiday Trade

By a Veteran Retailer.

With the near approach of the Thanksgiving holiday the poultry season is in full swing. Instead of looking forward to it with pleasure, as was customary with the butchers years ago, it is now looked upon with feelings almost akin to dread. And with good reason.

When turkeys were fairly reasonable in price the butcher laid in a good supply, and could make some money. The few left-overs could always be sold at a few cents advance over cost price, and there was not a great deal lost. Usually it was a fairly profitable holiday.

But for the past few years, when turkeys brought all the way from 18 to 25 cents a pound wholesale—which meant that the butcher must get from 24 to 30 cents a pound, and often more—there was oftener a loss than a profit. Everybody cannot afford to pay from \$2.50 to \$3 for a turkey. So the butcher must lay in his stock of goods with the utmost care, buying exactly what he thinks he can dispose of at a profit.

### The Matter of Proper Handling.

Next to the actual cost is the question of proper handling. The Thanksgiving turkey is not a fat or plump bird but usually thin, with a skin that is easily broken, and if not properly taken care of spoils readily.

It is a very good idea for the butcher to carefully grade his goods as soon as he receives them, by picking out the thinnest, the bruised and those with bent breast bones, and disposing of them first. Otherwise the nice looking ones are sold first, and when the business day is drawing to a close he finds himself trying to dispose of No. 2's at a No. 1 price.

This is a pretty hard proposition, considering that they cost just as much as the perfect stock. Anybody can sell a fine looking young turkey, but it takes an artist to get even a fair price for a poor-looking turkey, even if it is young and tender.

### The Expensive Window Display.

The high price situation has been responsible for at least one good feature. It has stopped most of the shop-keepers from filling their windows with turkey for display fully 24 hours before the time has come for real business. Every novice in the business knows that a turkey shrinks at least a pound, frequently more, when it has been iced, and as most of the Thanksgiving stock comes to market that way, it means a big loss—for no reason.

The average shop windows have four rails, with from ten to twelve hooks on each rail. A turkey on each hook in both windows means about 100 turkeys, weighing in excess of 1,000 pounds, frequently 1,500 pounds. And at a shrinkage of only 1 pound each, that unnecessary display costs the butcher somewhere around \$300 before even one turkey is sold. Quite a tidy sum these days!

And not alone is there this enormous loss on shrinkage, but the temptation to break windows and steal a few turkeys is almost irresistible in a great many neighborhoods. And that is exactly what happens regularly each year.

### No Reason for Such a Habit.

Ask any butcher why he makes this display, and the answer invariably is, "So the people passing by can see what nice stock I have." The window, being brightly lighted up all night, it looks well. Sure it does—for an hour or two after closing.

But after that very few people stop to look into a butcher's windows on a cold night. The whole world knows that any old kind of a shop is going to have turkeys for sale for Thanksgiving, and the few belated travelers who do look in will see a bunch of turkeys with every spot showing to full advantage, where the skin has been broken; a lot of ice water drippings, liberally mixed with blood flowing in the windows, rather an unappetizing means of displaying food!

But if the stock is carefully hung in the ice-house, where it belongs, over night, when they are brought out in the morning they have a fresh, bright, salable appearance, even to the thin, scrawny ones. They look vastly different from those hung in a draught all night, slammed on counters and scales, handled by possible purchasers, then cleaned by the butcher, slammed again into baskets for delivery and again handled by servants and others after delivery. By the time it reaches the table such a turkey surely must be "some bird."

A few neat signs in the windows calling the attention of the passer-by to the fact that choice, tender, FRESH turkeys will be on sale the next day is a far different proposition than losing a fairly decent month's profit through shrinkage on account of an unnecessary display. Surely every thinking man will admit the truth of this.

### Substitutes for the Turkey.

In the poorer neighborhoods, where few families can afford to buy the aristocrat of the Thanksgiving dinner, it is up to the butcher to suggest other and cheaper pieces de resistance, such as a forequarter of lamb boned for stuffing, or a leg of mutton; or better still, a fine chuck roast. If it is from good beef the skillful butcher can make a prime roast of it with very little trouble. Brains is all he needs, together with his knife.

And a shoulder of veal, cooked en casserole, is something to be highly recommended. Too few people use the casserole. But those who do need not depend on an expensive turkey or even a high-priced piece of meat. The ordinary pot roast, cooked this way, takes on added attractions, aside from economy. And appetizing dishes from the cheaper cuts of meat cooked this way are the only sensible solution to the high cost of living problem.

### Value of the Casserole.

It is easy to keep house economically and still live well, if one only knows how to make a cheap cut of meat lose its identity and be transformed into a tender, soft, juicy morsel that will thoroughly please and satisfy the palate. Cooked with different kinds of seasonal vegetables it will take on a most delicious flavor, and lose in the cooking whatever toughness it may have had.

The French housewife has built up her famous reputation as an expert cook and thrifty housekeeper on the casserole. An old fowl, either whole or cut up for fricassee, is a gastronomic work of art in her hands, and a duck cut up and cooked with white turnips would have materially assisted Desdemona to die of old age. A delightful meal well cooked and daintily served would cause many a woman's "meal ticket" to fall in love all over again, more than all the frills and fluffs that are so often vainly used for that very important purpose.

It's up to the wise butcher to explain these things to his customers. And if he doesn't know how, let him buy a first-class French cook book and learn a thing or two that will boost business a bit!

L. A.

### LOCAL AND PERSONAL.

Fire damaged the provision store of L. Lehmann & Company, Board and Academy streets, Trenton, N. J., to the extent of \$5,000. Origin unknown.

Bailey Brothers, of Market street, Youngstown, Ohio, will open a new meat market at 1315 Wilson avenue. Joseph Bailey will have charge of the Wilson avenue store.

E. H. Bryant has added a meat department to his business at Tilton, N. H.

A new business shop will be opened at Coal Valley, Ill., by Charles Wilhouse.

The meat business formerly owned by Norman Miller at Washburn, Me., has been purchased by Stanley deLong.

Carl Lassor, who has been employed in Frank Raiche's meat market at Danby, Vt., has gone to Hartford, N. Y., to conduct a market for himself.

A new butcher shop will soon be opened in Pittsfield, Pa., by Levi Breiner.

Charles Kellogg has left Great Barrington, Mass., for Pittsfield, Mass., where he will engage in the meat business.

Hiram Cozad, of Greenville, Pa., has purchased the meat market of Bean and Hackett at Albion, Pa. Mr. Hackett, who managed the market for the last few years, will return to his farm near Beaver Center.

Another meat market will be opened in Davenport, Iowa, by M. F. Heyer. The new business will be known as Market No. 3, and will be located at Mound and Eddy streets.

Richard Carr has gone into partnership with E. G. Hodgkins in the fish and meat business on Water street, Old Town, Me. The firm name will be E. G. Hodgkins & Company.

Leo Menuey has disposed of his Wayne Meat Market at Wayne, Neb., to J. W. Kinsey, formerly of Omaha.

John Rahber has opened a butcher shop in Beloit, Wis.

Henry Stimel has added a line of groceries to his meat business at Washburn, Ia.

H. G. Slade has purchased the meat and grocery business of Lucas & Henrichs at Athol, Kan.

M. Wallace has purchased the meat market of H. C. Yates at Altoona, Kan.

L. L. Goodrich has leased the West Side Meat Market in Bellville, Kan., from Mr. Shaw.

W. E. Trull & Company have reopened the West End Meat Market on Grant avenue, Garden City, Kan.

H. L. Reed has engaged in the meat and grocery business at Caney, Kan.

O. B. Garlinger has purchased the meat business of C. F. Mohrhardt & Company at Lake Odessa, Mich.

Wm. Wilson & Son have opened a meat market in connection with their cream station at Dryden, Mich.

John Hans is building an addition to his butcher shop at Edwall, Wash., and will soon build a slaughterhouse.

The Everett Market Company, Everett, Wash., has been incorporated with a capital stock of \$1,000.

McCann & Colwell have opened up in Davenport, Wash., under the name of Model Meat Market.

H. J. Weeth has purchased the interest of his partner in the meat business at Gretna, Neb.

Herman Schmidt has engaged in the meat business at Springfield, Neb.

Fred Panek has opened up a new butcher shop in Peru, Neb.

C. H. Rippe has purchased an established meat business at Ohiowa, Neb.

E. Stafford has purchased the Fletcher meat market at Loup City, Neb.

E. A. Pokorney has sold out his meat business at David City, Neb.

Ladd & Parkhurst have opened in the meat business at Winnetoon, Neb.

Underwood & Carlson, of Kearney, have purchased the meat market at Riverdale and moved it to Shelton, Neb.

Chas. Holly and John Dufek have purchased the butcher shop of Rubin Brothers at Valparaiso, Neb.

J. H. Halburg is about to engage in the meat and grocery business at Essex, Ia.

A butcher shop will be opened on East street, beyond the D. L. & W. tracks, Bloomsburg, Pa., by D. L. Bomboy, who owns a grocery and meat market on West Main street. The shop will be managed by Howard Bomboy.

Louis Haupt has sold his butcher business at Argyle, Minn., to W. O. Gast.

Carlone & Pantalone will open a grocery and meat market at 204 Jefferson street, Fairmount, W. Va.

A meat market to be known as the National House will be opened at Niantic, Conn., by Philip Maynard, a butcher of Lyme.

George E. Wheeler, who recently bought the meat business of Henry Brownell, is negotiating with the Orren C. Robertson Company for their building. Should he purchase the property he will remodel the building so as to locate the market there.

A cash meat market will be opened at Third and Buffalo streets, Beaver, Pa., by G. A. & G. C. Flocker.

Wilbur K. Steele has bought out the old meat market on Jefferson avenue, Moundsville, W. Va., recently occupied by the Allen Produce Company.

A. C. Sino will open a new meat and produce market at 608 South Sixth street, Clinton, Iowa, in addition to which he will conduct a wholesale and retail business in butter, eggs and poultry.

Wm. McGannon & Son have purchased the grocery and meat business at 1715 Jacob street, Wheeling, W. Va., formerly owned by the Lemmon-Landahl Company.

A new meat market will be opened at 17 West Third street, Sterling, Ill., by L. Phelps.

The Swarts building on West Seventh street, Auburn, Ind., has been leased by H. J. Schwartz, of Fort Wayne, who will open a first-class meat market.

A meat market has been opened at No. 139

West Patrick street, Frederick, Md., by G. W. Schuetze.

George Terwilliger, formerly manager of the meat department of the Manhattan Company's store in Poughkeepsie, N. Y., has opened a meat and fish market in the Myers building on Market street, Poughkeepsie, N. Y.

A meat market has been opened at Nos. 245 and 247 West King street, Lancaster, Pa., by W. Earl Krouse, formerly proprietor of the Kendig Hotel on North Prince street.

Phillips & King have succeeded to the meat business of August Phillips at Concord, Mich.

H. A. Drury has sold out his meat business at Reading, Mich., to Chas. Ewing, who takes possession December 1.

A. C. Kurtz and Geo. Robinson have engaged in business at Jackson, Mich., under the style of Quality Market.

The South End Meat Market has been opened at Hillsdale, Mich., by Joe Croose.

## Strike at the root of the cause

To be free from the soapy odors and the unsanitary soapy residues which soap compounds invariably bring, you must strike at the root of the cause.

The use of soap and soap powder must be eliminated altogether. Naturally this is the easy way, but you will ask "what shall I use that will prove a better cleaner and which will not have the disagreeable, unsanitary properties of soap agents or any other objectionable property?"

It is right here we wish to suggest the use of



Wyandotte Sanitary Cleaner and Cleanser has no objectionable properties, because every particle is a purifying and cleansing particle. It contains no animal grease or vegetable substance.

It is made according to the latest scientific reasoning on sanitary cleaning, and because of its purer and greater cleansing properties. Wyandotte Sanitary Cleaner and Cleanser is the only cleaner recommended by Sanitary and Pure Food Officials.

**Indian in circle**



**In every package**

When you have used a barrel or even a keg of Wyandotte Sanitary Cleaner and Cleanser, you will be convinced of its greater cleansing value and you would gladly continue its use, though it cost twice as much. These statements may sound overdrawn, but you never need fear, for every claim is fully guaranteed. Order from your supply man.

**The J. B. Ford Co., Sole Mnfrs., Wyandotte, Mich.**

**This Cleaner has been awarded the highest prize wherever exhibited**

## New York Section

C. T. Richardson, of the Swift construction department at Boston, was in New York this week.

T. B. Clothier, of Morris & Company's glue department at Chicago, was in New York last week.

J. H. Robertson, of the S. & S. Company's branch house department at Chicago was in New York during the week.

Swift & Company's sales of beef in New York City for the week ending November 7, 1914, averaged as follows: Domestic beef, 11.03 cents; imported beef, 10.36 cents per pounds.

S. J. Levine, formerly with the Lang Packing Company, is now associated with Meyer Katz at No. 346 Produce Exchange, New York City. Mr. Levine is a recognized hustler and can hold his own anywhere.

Alterations at the Central offices of Swift & Company at Tenth avenue and 13th street are nearly complete and the new passenger elevator to the offices on the top floor is promised to be in operation next week.

The employees of the New York Butchers' Dressed Meat Company have decided to hold their annual entertainment and ball at the Palm Garden in East Fifty-eighth street on the night of Friday, January 29, 1915.

John A. Dixon, a member of the New York Produce Exchange and for many years identified with the pork industry in Jersey City, died at his home, 191 Livingston avenue, New Brunswick, N. J., last week from heart disease. Mr. Dixon was born in Liverpool, England. He was 68 years of age. He left a widow, two daughters and a son.

Former Alderman Schloss was a speaker before the Harlem Board of Commerce on Tuesday evening last. He urged action upon a petition of shopkeepers and taxpayers asking for the aid of the board to abolish the free public markets. William J. Nauss, head of Nauss Brothers Company, was made chairman of a committee to investigate and advise.

A local provision department manager who waxes fat in spite of business grumblers hands the following verse out to his friends, which may explain his system:

Give me all of life worth living,  
Let me work and laugh and dream,  
So that sorrows coming some time  
More like pleasures to me seem.

—F. F. F.

Meyer Katz, who for many years has been connected with some of the biggest firms in New York, has branched out for himself as a broker, with his offices at No. 346 Produce Exchange, New York City. Mr. Katz has established a splendid reputation and has hosts of friends in the trade. With 42 years'

experience this will be of great value to him in the future.

Swift & Company's Employees' Benefit Association held its annual election for members of the national advisory board last week. One member was elected from the New York territory and the local election was an exciting one. The friends of Superintendent E. F. Howes of the East Side plant stole a march on the other candidates and by hustling political methods elected their candidate by over 400 majority.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending November 7, 1914, by the New York City Department of Health: Meat.—Manhattan, 4,518 lbs.; Brooklyn, 21,421 lbs.; total, 25,939 lbs. Fish.—Manhattan, 17,249 lbs.; Brooklyn, 120 lbs.; total, 17,369 lbs. Poultry and game.—Manhattan, 2,373 lbs.; Brooklyn, 48 lbs.; Bronx, 100 lbs.; total, 2,521 lbs.

Corporation Counsel Polk has been asked by Mayor Mitchel to submit an opinion as to the right of the city to construct a refrigerating plant in Wallabout Market, in connection with the plan to develop and enlarge the municipal markets under the control of the city. The mayor believes that the city has the authority to purchase the necessary property and construct the plant, but this has been questioned, and the question has been referred to the corporation counsel.

A "sausage dinner" at which no sausage was eaten, but a lot was talked, was given at Luchow's restaurant on 14th street last Saturday night with Manager W. A. Johns, of the Jersey City plant of Swift & Company, as the host. The guests were men responsible for increasing the sale of Swift sausage products in the New York territory during a recent period, and the list included General Manager G. J. Edwards, Provision Manager T. C. Sullivan, R. B. Neff, George Engle, T. E. Ray, Branch Managers A. L. Hallenbeck and Bill Harrington, of New York; Thomas Hicks, of Jersey City; James Brady, of Newark; James Gibbs, of Middletown; Auditor P. D. Manchee, and Credit Manager A. C. Dean, How Dean and Manchee "got in" on this deal was not explained.

A new swindle has reached New York. This is it. A. L. Louis, an old-established Seventh avenue butcher, mailed his monthly statements as usual, so his customers would receive them on the first of the month. On the morning of the first a dapper young man walked into his shop with a bill of \$29 that was mailed the evening before to one of his customers. He stepped briskly to the office, presented the bill with a \$50 check, saying Mrs. So and So wished to pay it, and asking for the difference. The bookkeeper was at once suspicious, as this particular customer was in the habit of paying her

bills personally in cash, so he told the young man he did not have sufficient cash on hand, and to call later in the day. Needless to say, that was the last of him. It's a new one and "listens good," so butchers should be careful.

From shanty to marble and plate glass palace is the experience of Leopold Melchner, of 106 Amsterdam avenue. For ten years Mr. Melchner did a big business at the above address in a one-story frame shanty. When improvements were about to be made and a new building put up, Mr. Melchner did business in temporary quarters in the neighborhood. When the building was completed the shop was fitted up throughout in marble and plate glass, the rear of the store being taken up by a big cooler with an entire marble front. The walls and ceiling are of steel, white enameled. There is a cellar of concrete the size of the shop, where another large cooler is built for corned and pickled meats, the cutting of hogs and the manufacture of sausages, and where all the rough work is done, thereby permitting the shop itself to be constantly clean and strictly sanitary. Mr. Melchner is a firm believer in labor-saving devices, and is fully equipped with slicing and chopping machines, electric fans and a complete heating apparatus. He is ably assisted by Mrs. Melchner, who attends to the bookkeeping department, while two cashiers look after that most important part of the business. It took unusually hard work and ability to build up a big business in the shanty, which has been increased four-fold in the new building.

### CAUSES CARBOLIC ACID SHORTAGE.

The prevalence of the foot and mouth disease in the many stock yards throughout the Middle West and up-State, which is being combated by the Federal and State Health Department authorities, has practically cleared the New York market of all the available supply of carbolic acid for prompt delivery, and within the last two days of the past business week caused an advance of from 16c. to 18c. per pound for that important commodity.

The stock yards are now undergoing the process of complete disinfection by the health officials and carbolic acid is being used as the chief instrument in the work. On Thursday of last week, just before the quarantine and closing order for the affected stock yards was issued, carbolic acid was selling in the wholesale market at 32c. per pound, while in the closing hour of business on Saturday it had advanced to 48c. and 50c. per pound. It is reported that one chemical house in this city, during the forty-eight-hour period mentioned, sold about 100,000 pounds of the chemical. The market closed strong and higher, and quotations were largely nominal on Saturday.

The chief sources of supply for carbolic acid are importations from Germany, which of late have been coming into this port through Rotterdam. While they have not been very heavy, the imports have maintained a fair volume—New York Journal of Commerce.

# HEARN West Fourteenth St., New York.

**NO MEATS  
GROCERIES  
LIQUORS BUT EVERYTHING  
IN DRY GOODS.**

#### THE NEW YORK QUARANTINE.

Stock yards at Buffalo and in and near New York were quarantined this week, and meat plants kept in operation through receipt of shipments of uninfected animals direct at plant doors in sealed cars, not having passed through the yards. All local yards were thoroughly disinfected and cleansed.

Discovery of the foot and mouth disease was made among dairy herds in New Jersey, on Long Island and elsewhere near New York, and drastic steps were taken to check the epidemic locally. In order to prevent further spread of the foot and mouth disease in this State, Commissioner Calvin J. Huson, of the State Department of Agriculture, issued an order that no cattle, sheep, goats, or hogs should leave any farm in the State before October 16. As the incubation period of the disease is from two to six days, livestock that has been exposed to the infection will show symptoms within that time. After October 16 the ban on the removal of cattle will be removed county by county.

Dr. H. D. Gill, representing the State Department of Agriculture in this city, said that the stock yards which had been closed in this city would remain closed until October 16. No new cases of the disease have been found in this city.

The slaughter houses in this city continue in operation. Cattle shipped from States not quarantined will arrive in sealed stock cars under Government supervision, and will be unloaded directly at the slaughter houses.

Governor Glynn has directed State Comptroller Sohmer to issue bonds to the amount of \$25,000 to be used by the State Commissioner of Agriculture in exterminating the foot and mouth disease, as the Governor is empowered to do under the agricultural law.

"It appears to my satisfaction," said the Governor's order, "that there exists in this State a serious outbreak of the foot and mouth disease among our domestic animals. This disease was brought into the State from the West. The Federal Government has placed eleven States under Federal quarantine.

tine and our State has been placed under quarantine, with special quarantines in the counties of Erie, Seneca and Wayne. The disease is most destructive to our animal husbandry interests and it is absolutely essential that it be stamped out at all costs. Sufficient appropriations are not now available for the purpose of exterminating the disease."

#### HOW QUARANTINE AFFECTS POULTRY.

Shipments of live poultry into this market from infected districts have been prohibited on account of the foot and mouth disease. The officials at Washington wired the live poultry shippers here that because of the quarantine in Erie, Seneca and Wayne counties no shipments of live poultry would be permitted from those counties. There is no ban on shipments from unaffected districts.

Receivers of live poultry are compelled to fumigate all coops used for unloading from the car. The live poultry cars are also fumigated before they are permitted to leave the yards in Jersey City. A quarantine has been placed against shipments of all poultry from the West, where the foot and mouth disease is prevalent. In some portions of Indiana the owners of poultry are compelled to kill the stock and cut off the heads and feet before shipments. This affects dressed poultry for the New York markets.

#### ROASTING THE BUTCHERS.

A New York evening newspaper which has been trying for several years to build up its circulation by throwing mud at the food industry, including the meat trade, indulges this week in the following tirade against retail butchers apropos of the prevalent foot and mouth disease scare:

"Some butchers already have made the closing of the Chicago stock yards a pretext to raise prices for meats. Others doubtless will follow. The wholesale prices as yet have not been advanced. The storage houses of the packers are well supplied, and many of the big companies have plants in cities not touched by the government quarantine. There is, therefore, no real reason why prices generally should be affected unless the quarantine is of long duration, a contingency which is not to be looked for.

"This is not time to submit to further extortion by greedy butchers. If an honest butcher cannot be found it will do the average New Yorker no harm to abstain from meat for a few days and eat fish instead. The Globe recently showed that good fresh fish can be sold at a profit for 5 cents a pound, and the demonstration was so convincing that many of the stores are con-

tinuing the sales. There is nothing so effective as a boycott to bring the butchers to their senses."

#### MUNICIPAL ABATTOIR NOT A SUCCESS.

The city of Beaumont, Tex., followed the example of Paris, Tex., and other towns in building a municipal abattoir, operated by the city government itself, and requiring all butchers to patronize it. The enterprise has never been a success under this plan of operation, and yet the city is reluctant to change the method and permit its operation under private management, but still requiring its use by all local killers.

Only last week the Beaumont City Council rejected the proposal of the Ward Cattle Company to take charge of the abattoir and operate it for the city. The proposal was in two forms, but the Council decided to keep control of the abattoir and operate it. William Cargill, an experienced packinghouse manager, has been employed to take charge of the plant.

First one and then another obstacle has prevented the abattoir from being self-sustaining thus far, but the city administration still believes that, once the obstructing influences have been overcome, the municipal slaughterhouse will be a success, and not only prove self-sustaining but a great benefit to the public.

The price for slaughtering sheep and goats was reduced from 75 cents to 35 cents and for hogs under 100 pounds from 75 cents to 50 cents.

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 Write us as to your requirements.

**H. W. JOHNS-MANVILLE CO.**  
 NEW YORK AND EVERY LARGE CITY.

November 14, 1914.

## NEW YORK MARKET PRICES

### LIVE CATTLE.

Good to choice native steers.....	\$8.30@10.00
Poor to fair native steers.....	6.50@ 8.25
Oxen and stags.....	4.50@ 7.75
Bulls.....	5.25@ 8.00
Dry cows.....	3.50@ 7.25
Good to choice native steers one year ago.....	8.25@ 9.20

### LIVE CALVES.

Live veal, common to good, per 100 lbs....	@12.50
Live veal, calves, culs.....	@ 8.50
Live calves, buttermilks, per 100 lbs.....	—@—
Live veal calves, fed, per 100 lbs.....	—@—

### LIVE SHEEP AND LAMBS.

Live lambs, medium to prime.....	8.00@ 8.75
Live lambs, culs.....	6.00@ 7.00
Live lambs, yearlings.....	—@—
Live sheep, common to fair, ewes.....	4.00@ 5.50

### LIVE HOGS.

[No market. Quarantine.]

Hogs, heavy.....	—@—
Hogs, medium.....	—@—
Hogs, 140 lbs.....	—@—
Pigs.....	—@—
Rough.....	—@—

### DRESSED BEEF.

#### CITY DRESSED.

Choice, native heavy.....	.15@10
Choice, native light.....	.14 @15½
Native, common to fair.....	.11 @13

#### WESTERN DRESSED BEEF.

Choice native heavy.....	.15 @16
Choice native light.....	.15 @15
Native, common to fair.....	.14 @14½
Choice Western, heavy.....	.13½@14½
Choice Western, light.....	.13
Common to fair Texas.....	.11½@12½
Good to choice heifers.....	.14 @15
Common to fair heifers.....	.13 @13½
Choice cows.....	.12 @13
Common to fair cows.....	.12
Fleshy Bologna bulls.....	.10½@11

### BEEF CUTS.

	Western.	City.
No. 1 ribs.....	.18 @19	.20
No. 2 ribs.....	.14½@16	.18
No. 3 ribs.....	.11 @13	.14
No. 1 loins.....	.18 @19	.22
No. 2 loins.....	.14½@16	.21
No. 3 loins.....	.11 @13	.16
No. 1 hinds and ribs.....	.18½@17	.17½@18
No. 2 hinds and ribs.....	.15½@16	.16 @17
No. 3 hinds and ribs.....	.14	.11½@15
No. 1 rounds.....	.12½@14	.13½@14
No. 2 rounds.....	.11½@12½	.12
No. 3 rounds.....	.10½@11	.11
No. 1 chuck.....	.12½@14	.14
No. 2 chuck.....	.11 @12	.13
No. 3 chuck.....	.10 @11	.11

### DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@19
Veals, country dressed, per lb.....	@17
Western calves, choice.....	@16
Western calves, fair to good.....	@15
Western calves, common.....	@14
Grassers and buttermilks.....	@12

### DRESSED HOGS.

Hogs, heavy.....	@11½
Hogs, 150 lbs.....	@12
Hogs, 100 lbs.....	@12½
Hogs, 140 lbs.....	@12½
Pigs.....	@12½

### DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	@18
Lambs, choice.....	@16
Lambs, good.....	@15
Lambs, medium to good.....	@14
Sheep, choice.....	@13
Sheep, medium to good.....	@12
Sheep, culs.....	@10½

### PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@16½
Smoked hams, 12 to 14 lbs. avg.....	@16½
Smoked hams, 14 to 16 lbs. avg.....	@16
Smoked picnics, light.....	@14½
Smoked picnics, heavy.....	@14

### THE NATIONAL PROVISIONER.

### NEW YORK MARKET PRICES

#### SMOKED MEATS.

Smoked shoulders.....	@14
Smoked bacon, boneless.....	@20
Smoked bacon (rib in).....	@10
Dried beef sets.....	@30
Smoked beef tongue, per lb.....	@21
Pickled bellies, heavy.....	@15½

#### FRESH PORK CUTS.

Fresh pork loins, city.....	@21
Fresh pork loins, Western.....	15
Fresh pork tenderloins.....	@35
Frozen pork tenderloins.....	@31
Shoulders, city.....	@16
Shoulders, Western.....	@14
Butts, regular.....	@15
Butts, boneless.....	@17
Fresh hams, city.....	@18
Fresh hams, Western.....	@16
Fresh picnic hams.....	@13

#### BONES, HOOFs AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$80.00@ 90.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	70.00@ 80.00
Black hoofs, per ton.....	32.00@ 34.00
Striped hoofs, per ton.....	40.00@ 42.00
White hoofs, per ton.....	80.00@ 85.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	@ 90.00
Horns, avg. 7½ oz. and over, No. 1's.....	@200.00
Horns, avg. 7½ oz. and over, No. 2's.....	@100.00
Horns, avg. 7½ oz. and over, No. 3's.....	@ 75.00

#### BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14½c. a pound
Fresh cow tongues.....	@12½c. a pound
Calves' heads, scalded.....	45 @50c. a piece
Sweetbreads, veal.....	45 @100c. a pair
Sweetbreads, beef.....	25 @30c. a pound
Calves' livers.....	25c. a pound
Beef kidneys.....	12c. a piece
Mutton kidneys.....	3c. a piece
Livers, beef.....	@12½c. a pound
Oxtails.....	@10c. a piece
Hearts, beef.....	@8c. a pound
Rolls, beef.....	@30c. a pound
Tenderloin, beef, Western.....	25 @30c. a pound
Lamb's fries.....	8 @ 8½c. a pair
Extra lean pork trimmings.....	16 @17c. a pound
Blade meat.....	@12½c. a pound

#### BUTCHERS' FAT.

Ordinary shop fat.....	2%
Suet, fresh and heavy.....	5
Shop bones, per cwt.....	25 @35

#### SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.00
Sheep, imp., medium, per bundle.....	@.80
Sheep, domestic, wide, per bundle.....	@.70
Sheep, domestic, medium, per bundle.....	@.50
Hog, American, free of salt, tcs. or bbls., per lb., f. o. s. New York.....	@.30
Hog, extra narrow selected, per lb.....	@.25
Hog, middles.....	@.20
Beef rounds, domestic, per set, f. o. b. Chicago.....	@.20
Beef rounds, export, per set, f. o. b. New York.....	@.20
Beef bungs, piece, f. o. b. New York.....	@.11
Beef middles, per set, f. o. b. New York.....	@.11
Beef weasands, per 1,000, No. 1s.....	@.10
Beef weasands, per 1,000, No. 2s.....	@.08

#### SPICES.

Whole.	Ground.
Pepper, Sing., white.....	21
Pepper, Sing., black.....	18
Pepper, Penang, white.....	19½
Pepper, red.....	19
Alspice.....	5½
Cinnamon.....	16
Coriander.....	6
Gloves.....	20
Ginger.....	11
Mace.....	68
	72

#### SALTPETRE.

Crude .....	—@—
Refined .....	7½ @ 9

#### GREEN CALFSKINS.

No. 1 skins .....	@ .26
No. 2 skins .....	@ .24
No. 3 skins .....	@ .17
Branded skins .....	@ .20
Ticky skins .....	@ .20
No. 1 B. M. skins .....	@ .24
No. 2 B. M. skins .....	@ .22
No. 1, 12½-14 .....	@ .25
No. 2, 12½-14 .....	@ .26
No. 1 B. M., 12½-14 .....	@ .20
No. 2 B. M., 12½-14 .....	@ .24
No. 1 kips, 14-18 .....	@ .30
No. 2 kips, 14-18 .....	@ .28
No. 1 B. M. kips .....	@ .24
No. 2 B. M. kips .....	@ .23
No. 1, heavy kips, 18 and over .....	@ .39
No. 2, heavy kips, 18 and over .....	@ .35
Branded kips .....	@ .22
Heavy branded kips .....	@ .23
Ticky kips .....	@ .23
Heavy ticky kips .....	@ .27

#### DRESSED POULTRY.

##### FRESH KILLED.

Turkeys—	
Western, spring, fancy .....	20 @22
Western, spring, average .....	15 @18
Western, old, per lb.....	18 @20
Chickens—	
Broilers, dry packed, milk-fed .....	15½ @24
Broilers, dry packed, corn-fed .....	14½ @21
Western, dry-pkd., milk-fed, 4 lbs. and up, bbis.....	@17½
Western, dry-pkd., milk-fed, mixed wts., bbis.....	@17½
Western, dry-pkd., milk-fed, 12 to 15 lbs. to doz., dry-picked .....	@17
Western boxes, 48 to 55 lbs. to doz., dry-picked .....	@14½
Western boxes, 36 to 42 lbs. to doz., dry-picked .....	@14½
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked .....	@17
Western boxes, 36 to 42 lbs. to doz., dry-picked .....	@14½
Fowl—bbis—	
Western, dry-pkd., 4 lbs., avg .....	14½ @1

